

Electric Stone Pizza Oven 27 x 18 x 5 Inch

Rs. 58520 Rs. | 52,250

(GST Extra)

Introducing the Cookkart Electric Stone Pizza Oven - the ultimate game-changer for your kitchen! Measuring at 27 x 18 x 5 inches, this innovative oven is a must-have for any cooking enthusiast. Elevate your culinary creations with our state-of-the-art oven that combines cutting-edge technology with traditional stone baking.

Experience the power of precision with the Cookkart Electric Stone Pizza Oven, designed to deliver perfectly cooked pizzas every time. Its spacious interior provides ample room for even large pizzas, making it ideal for both home cooks and professional chefs. Say goodbye to soggy crusts and unevenly cooked toppings - this oven ensures a crispy, golden crust and mouth-watering flavors in every bite.

Crafted for durability and performance, the Cookkart Electric Stone Pizza Oven is built to last, guaranteeing years of delicious meals and culinary adventures. Whether you're hosting a dinner party or simply craving a homemade pizza night, this oven will exceed your expectations.

Don't settle for mediocre results - upgrade your kitchen with the Cookkart Electric Stone Pizza Oven today and unleash your inner chef! Elevate your cooking game with this dynamic and versatile oven that will revolutionize the way you make pizza. Order now and unleash the power of perfection in every slice!



Outer Dimension (W X D X H): 35 x 24 x 16 Inches

Power Consumption : 4000 W

Product Type : Electric Pizza Oven

Stone Size : 27 x 18 inch(68.58 X 45.72 Cm)

Temperature : Up to 300°C
Weight in Kgs : 45 Kgs (Approx.)

Capacity : 6 Pizzas of 9 inch(22.86 Cm)





Application

- 1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing quests to dip various treats in cascading melted chocolate.
- 2. Wedding Receptions: They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- 3. Birthday Parties: Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- 4. Corporate Events: They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.
- 5. Fundraisers and Charity Galas: Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

Features

- 1. Adjustable Temperature Control: Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.
- 2. Tiered Fountain Design: They feature a tiered fountain design, allowing the melted chocolate to flow down multiple levels, creating an enticing visual display.
- 3. Dipping Accessories: Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.
- 4. Easy Assembly and Disassembly: They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.
- 5. Easy to Clean: Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.