

Electric Stone Pizza Oven 39 x 26 x 5 Inch

Rs. 86850 **Rs. ₹ 77,550**
(GST Extra)

Introducing the Electric Stone Pizza Oven by Cookkart, a game-changer in the world of pizza making! Measuring 39 x 26 x 5 inches, this innovative oven brings authenticity and delicious flavor to your kitchen creations. Crafted with precision and quality, this oven combines the efficiency of electric power with the traditional taste of stone-baked pizzas. Elevate your culinary experience and unleash your creativity with this powerful and versatile appliance. Take your cooking skills to the next level with the Cookkart Electric Stone Pizza Oven!



Technical Specifications

Deck Dimension (W x D x H) :	39 x 26 x 5 Inch
Inner Body :	Stainless Steel
Model :	PO 180 STN
Outer body :	Stainless Steel
Outer Size (W x D x H) :	47 x 32 x 16 inch
Power Consumption :	6250 W
Product Type :	Electric Pizza Oven
Stone Size :	39 x 26 Inch(99.06 X 66.04 Cm)
Temperature :	Up to 300°C
Weight in Kgs :	72 Kgs (Approx.)
Capacity :	6 Pizzas of 12 inch(30.48 Cm)

Application

- 1. Dessert Buffets:** Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.
- 2. Wedding Reception:** 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.