

Conveyer Pizza Oven 40x13

Rs. 108290 **Rs. ₹ 96,690**
(GST Extra)

Looking to elevate your pizza production to the next level? Look no further than the Conveyer Pizza Oven 40x13 from Cookkart. This top-of-the-line commercial pizza oven is a game-changer for any pizzeria or restaurant. With its impressive 40x13 inch conveyor belt, this oven allows you to easily and efficiently bake multiple pizzas at once, increasing your productivity and speeding up your service.



Say goodbye to long wait times and hello to perfectly baked pizzas every time. The precise temperature control ensures consistent results, while the high-quality construction ensures durability and longevity. Impress your customers with the mouth-watering aroma and delicious taste of freshly baked pizzas straight from this high-performance oven.

Whether you're a busy restaurant looking to streamline your operations or a pizza enthusiast wanting to take your homemade pies to the next level, the Conveyer Pizza Oven 40x13 is the perfect choice. Invest in this powerhouse oven today and watch your pizza business soar to new heights!

Technical Specifications

Application	: PIZZA
Automation Grade	: Fully
Baking Capacity	: 12 Inch Pizza Belt
Color	: SS Grey/Silver
Design Type	: Standard
Dimensions W	: 42 X 24 X 17 Inch
Electrical Load	: 4500 Watts
Frequency	: 50 Hz
Machine Body Material	: Stainless steel
Model	: CPO 13
Oven Type	: Electric
Phase	: Single
Power (Kw)	: 4.5
Temperature	: 0-300
Voltage	: 230
Working Area	: 40 x 13 inch SS conveyor
Type	: Conveyor

Technical Specifications

Dimension in Inches (L X W X H) : 42 x 24 x 16

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 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.