

Conveyer Pizza Oven 40x13

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

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
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.