

Conveyer Pizza Oven 56x19

Rs. ~~134160~~ Rs. ₹ 119,790
(GST Extra)

Technical Specifications

Application	: PIZZA
Automation Grade	: Fully
Baking Capacity	: 19 Inch Pizza Belt
Color	: SS Grey/Silver
Design Type	: Standard
Electrical Load	: 6000 Watts
Machine Body Material	: Stainless steel
Model	: CPO 19
Oven Type	: Electric
Phase	: Single
Power (Kw)	: 6
Temperature	: 300
Working Area	: 56 x 19-inch SS conveyor
Type	: Conveyor
Dimension in Inches (L X W X H)	: 57 x 30 x 17



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.