

Conveyer Pizza Oven 56x19

Rs. 134160 Rs. [] 119,790

(GST Extra)

Upgrade your pizza-making game with the Cookkart Conveyer Pizza Oven 56x19. This high-performance oven is designed to take your culinary creations to the next level with its efficient conveyor system and large cooking space of 56x19 inches. Say goodbye to uneven baking and hello to perfectly cooked pizzas every time!

Crafted with precision and quality in mind, this conveyer pizza oven ensures consistent heat distribution for optimal results. Whether you're running a bustling pizzeria or hosting a pizza party at home, this oven is the ultimate tool to deliver delicious, crispy pizzas with ease.

Impress your customers or guests with speed and efficiency as this oven can bake multiple pizzas simultaneously. Its durable construction, easy-to-use controls, and rapid heating capabilities make it a must-have for any pizza enthusiast or professional chef.

Take your pizza-making to new heights with the Cookkart Conveyer Pizza Oven 56x19. Elevate your cooking experience and create mouthwatering pizzas that will leave everyone craving for more. Order yours today and revolutionize the way you bake pizzas!



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





Technical Specifications

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.