

High Temperature Electric Pizza Stone Oven (Upto 500 degree C)

Rs. 91800 Rs. [] 85,000 (GST Extra)

Introducing the Cookkart High Temperature Electric Pizza Stone Oven, designed to elevate your cooking experience to new heights! With the ability to reach temperatures of up to 500 degrees Celsius, this oven ensures mouth-watering, perfectly cooked pizzas every time. Say goodbye to soggy crusts and hello to crispy, golden perfection. Whether you're a professional chef or a passionate home cook, this powerful oven will take your culinary creations to the next level. Don't settle for mediocrity - cook with precision and confidence with the Cookkart High Temperature Electric Pizza Stone Oven. Order now and experience the difference!



Technical Specifications

Cavity Dimensions W x D x H (mm) : 660X660X180Dimensions in MM (WxDxH) : 950x875x395Electricals : 380V/50HzPower (Watts) : 5.0kW

Stone Dimension W x D x H (mm) : 620x520x15Temperature Range (°C) : 20-500°C Weight in Kgs : 68kg

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.