

Double Deck Pizza Oven Roller Grill PZ 430D

Rs. 150000 (GST Extra)

Introducing the Cookkart Double Deck Pizza Oven Roller Grill PZ 430D, the ultimate solution for all your pizza baking needs! This high-quality product is designed to elevate your cooking experience with its innovative features and exceptional performance.

Crafted with precision and durability in mind, the Double Deck Pizza Oven Roller Grill PZ 430D boasts a robust construction that can withstand daily use in commercial kitchens. Its double deck design allows you to bake multiple pizzas simultaneously, increasing productivity and efficiency.



Equipped with advanced technology, this pizza oven ensures even heat distribution for perfectly cooked pizzas every time. The roller grill feature allows you to easily slide pizzas in and out of the oven with minimal effort, making it ideal for busy kitchen environments.

Whether you are a seasoned chef or a pizza enthusiast, the Cookkart Double Deck Pizza Oven Roller Grill PZ 430D is a must-have addition to your culinary arsenal. Don't miss out on the opportunity to take your pizza-making skills to the next level with this cutting-edge appliance. Order yours today and experience the difference!

Technical Specifications

Inside dimensions : $2x(430 \times 430 \times 110 \text{ mm})$ Outside dimensions : $670 \times 580 \times 500 \text{ mm}$

Power : 5 kW or 3 kW (with 2 cords)

Volts : 380 V ou 230 V mono

Weight in Kgs : 55 kg

Capacity : 2 pizzas Ø 41 cm (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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hq@gmail.com | cookkart.in