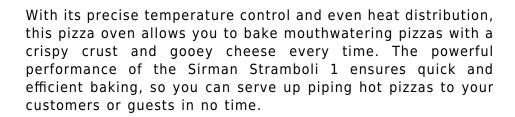


Pizza Oven Single Deck Sirman Stramboli 1

Rs. 71500 (GST Extra)

Introducing the ultimate solution for perfecting your pizza game - The Pizza Oven Single Deck Sirman Stramboli 1 from Cookkart! Elevate your culinary creations with this top-of-the-line pizza oven that boasts superior performance and exceptional quality. Whether you are a seasoned chef or a pizza enthusiast, the Sirman Stramboli 1 is designed to meet all your baking needs with precision and efficiency.

This single deck pizza oven is expertly crafted by Sirman, a renowned brand in the culinary industry known for their innovative designs and durable construction. The sleek and compact design of the Stramboli 1 makes it a versatile addition to any kitchen, perfect for both commercial establishments and home use.



Invest in the Pizza Oven Single Deck Sirman Stramboli 1 from Cookkart and take your pizza-making skills to the next level. With its unbeatable quality and performance, this pizza oven is a must-have for any pizza lover looking to create delicious masterpieces. Order yours today and revolutionize the way you bake pizzas!



Dimensions in MM (WxDxH) : mm 890x800x650 Inner Dimensions : mm 423x353 h.81

Model Name/Number : STROMBOLI 1

Net Weight (Kg) : kg 23 Power : watt 1.600

Power source : 1ph

Thermostat : $^{\circ}$ C 50 \div 350 Timer : min. 30

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.