

Pizza Oven Double Deck Sirman Stramboli 2

Rs. 122900 (GST Extra)

Upgrade your pizzeria with the Pizza Oven Double Deck Sirman Stramboli 2 from Cookkart! This high-performance appliance is a game-changer for any pizza lover looking to elevate their culinary creations. With its double deck design, it allows you to bake multiple pizzas simultaneously, saving you valuable time and increasing productivity. The Sirman Stramboli 2 is equipped with advanced features to ensure perfect results every time, making it the ultimate choice for professional chefs and budding pizza enthusiasts alike. Say goodbye to unevenly cooked pizzas and hello to perfectly crispy crusts and gooey cheese with this top-of-the-line pizza oven. Invest in your pizza-making success with the Sirman Stramboli 2 from Cookkart today!



Technical Specifications

Dimensions in MM (WxDxH) :	mm 890x800x650
Inner Dimensions :	mm 423x353 h.81 (x2)
Model Name/Number :	STROMBOLI 2
Net Weight (Kg) :	kg 38
Power :	watt 3.200
Power source :	1ph
Thermostat :	°C 50 ÷ 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 Reception:** 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.