

Pizza Oven Double Deck Sirman Valcano 2

Rs. 157200 (GST Extra)

Looking to take your pizza game to the next level? Look no further than the Pizza Oven Double Deck Sirman Valcano 2 from Cookkart! This high-performance pizza oven is designed to deliver delicious, perfectly baked pizzas every time. With its double deck design, you can increase your productivity and bake twice as many pizzas in half the time. The Sirman Valcano 2 is equipped with powerful heating elements that ensure even cooking, giving your pizzas a crispy crust and gooey cheese. Elevate your culinary creations and impress your customers with this top-of-the-line pizza oven. Order now and unleash the volcanic power in your kitchen!



Technical Specifications

Dimensions in MM (WxDxH): mm 850x840x830 Inner Dimensions: mm 500x520 h.115

Model Name/Number : VULCANO 2

Net Weight (Kg) : kg 83

Power : watt 6.400Power source : 1ph/3phThermostat : °C $50 \div 450$

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.

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