

Pizza Oven Single Deck Sirman Vesuvio 85x70

Rs. 260000 (GST Extra)

Ignite your culinary passion with the Pizza Oven Single Deck Sirman Vesuvio 85x70 from Cookkart! This high-performance pizza oven is designed to elevate your cooking experience to new heights. With its sleek and durable construction, the Sirman Vesuvio 85x70 delivers exceptional heat distribution, ensuring your pizzas are cooked to perfection every time.



Crafted with precision and attention to detail, this single deck pizza oven is a powerhouse in the kitchen, allowing you to create mouthwatering pizzas that will leave your customers coming back for more. Whether you're a seasoned chef or a culinary enthusiast, the Sirman Vesuvio 85x70 is the perfect addition to any kitchen looking to impress.

Experience the sizzle and aroma of freshly baked pizzas with this top-of-the-line pizza oven. Embrace the art of pizza making with Cookkart's Pizza Oven Single Deck Sirman Vesuvio 85x70 and take your cooking skills to the next level. Elevate your culinary creations and make a statement with this exceptional pizza oven today!

Technical Specifications

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| Dimensions in MM (WxDxH) : | mm 1230x1300x550 |
| Gross weight : | kg 117 |
| Inner Dimensions : | mm 850x700 h.160 |
| Model Name/Number : | VESUVIO 85x70 |
| Net Weight (Kg) : | kg 83 |
| Power : | watt 7.200 |
| Power source : | 3ph+N |
| Temperature : | °C 0÷350 |

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.