

Conveyor Pizza Oven Working Area 56"X 19"

Rs. 122200(GST Extra)

Conveyor Pizza Ovens provide precise and repeatable results for baking fresh dough and par-baked pizza, flatbreads, calzones, and toasting garlic and cheese bread and sandwiches. These ovens are intended to bake one pizza at a time. Individual Temperature controls are provided for top and bottom heating elements. Compact Design With stainless steel Structure to save you space while providing quality pizza pies. Whether you prefer a continuously running conveyor oven or a simple gas pizza oven, we have an option for you. Use conveyor or deck ovens for larger numbers of orders, or keep a small wire rack pizza oven available at your snack stand for an occasional pizza. If you're looking for more pizza making supplies, you may want to check out our Stone Based pizza Oven or Wood Fired Pizza Ovens. If you're wondering where to buy countertop pizza ovens, we have a large selection of countertop pizza ovens for sale at the lowest prices.



Technical Specifications

Baking Capacity	18 Inch
Color	Grey steel
Oven Type	Electric
Power in Watts	6000W
Temperature	300 °C
Weight in Kgs	60 Kgs
Working Area	56 X 19 Inch
Material	Stainless steel
Type	Stainless Steel Conveyor
Dimension in Inches (L X W X H)	56X30X17

05 May 2024 - Price Valid For 15 days

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