

## Electric Pizza Oven 1 Deck 1 Tray Berjaya

Rs. 57200 (GST Extra)

Upgrade your pizza-making game with the Electric Pizza Oven 1 Deck 1 Tray Berjaya from Cookkart! This powerful oven is designed to take your pizza creations to the next level with its cutting-edge technology and superior performance. Cook and bake with ease using its efficient one deck and one tray design, perfect for producing mouth-watering pizzas every time. Elevate your kitchen experience and impress your customers with this top-of-the-line electric pizza oven. Order now and unleash the potential of your culinary creations!



### Technical Specifications

Dimension in MM ( L X B X H )	: 920X700X410
Inner Dimension(WxDxH)	: 650X530X180
Model	: BJY-E3KW-1BD
Voltage	: 220-240 V / 50-60 Hz
Wattage	: 60W
Weight in Kgs	: 41 Kgs
Capacity	: 10 Kgs / Hr
No Of Trays	: 1

### 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.