

## Waffle Maker Waring

Rs. 74500 (GST Extra)

Introducing the Waffle Maker by Waring, a must-have addition to your kitchen arsenal! Elevate your breakfast game with delicious, golden-brown waffles that are sure to impress. This high-quality waffle maker is designed to deliver perfection every time, offering convenience and versatility for your cooking needs. Crafted with durable materials, it ensures long-lasting performance and durability. Whether you're a professional chef or a home cook, this Waffle Maker by Waring is the perfect tool to create mouth-watering waffles that will leave everyone craving for more. Upgrade your culinary experience with this powerhouse appliance from Cookkart!



### Technical Specifications

Amperage	: 11.67 amps
Frequency	: 60 Hz
Model	: WW200
Plug Type	: A
Voltage	: 120 volts
Wattage	: 1400 watts
Dimension in Inches (L X W X H)	: 10.45 x 17 x 9.5 Inches

### 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.