

## **Banana Wafer Machine With Speed Control**

Rs. 37200 (GST Extra)

Introducing the ultimate game-changer for your snack business - the Banana Wafer Machine with Speed Control from Cookkart! Elevate your production efficiency and quality with this innovative machine designed to meet the demands of high-output operations.

Crafted for precision and speed, this machine allows you to control the production pace with ease, ensuring consistent and crispy banana wafers every time. Say goodbye to manual labor and hello to increased productivity and profitability!



With Cookkart's Banana Wafer Machine, you can cater to the growing cravings of snack enthusiasts with unmatched reliability and speed. Invest in this powerhouse machine today and revolutionize your snack production process like never before. Upgrade your business, dominate your market, and watch your profits soar with Cookkart!

## **Technical Specifications**

Capacity (Per Hour) : 300 - 350 Kgs Dimension in Inches (L X W X H) : 43X15X34

Motor Power : 1 HP (DC MOTOR)

Weight in KG : 55

## **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.