

Crepe Maker Square Electric

Rs. 12200 (GST Extra)

Introducing the Crepe Maker Square Electric by Cookkart - the ultimate appliance for creating delectable crepes with precision and ease. This high-performance crepe maker is designed to elevate your cooking experience and impress your guests with perfectly cooked crepes every time.

Crafted with top-quality materials and innovative technology, the Crepe Maker Square Electric ensures fast and even heat distribution for consistent results. Its user-friendly design makes it a breeze to use, allowing you to create mouthwatering crepes effortlessly.

Take your culinary skills to the next level with the Cookkart Crepe Maker Square Electric. Whether you're a professional chef or a home cook, this versatile appliance is a must-have addition to your kitchen arsenal. Elevate your cooking game and delight your taste buds with the perfect crepes made with this premium electric crepe maker. Order yours today and make every meal a gourmet experience!



Technical Specifications

Dimension in MM (L X W X H) : 490X450X230

Weight in Kgs : 22.6 Kgs

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.