

Crepe Maker Square Gas

Rs. 12200 (GST Extra)

Looking to elevate your culinary creations to the next level? Look no further than the Crepe Maker Square Gas from Cookkart! This high-performance, versatile appliance is designed to bring efficiency and precision to your kitchen. With its sleek design and robust construction, it ensures durability and reliability for all your cooking needs.

Experience the power of innovative cooking with the Crepe Maker Square Gas. This compact yet powerful appliance features a gas-powered system that delivers quick and even heating for perfect crepes every time. The square design allows for more cooking space, making it ideal for busy kitchens or catering events.



Impress your customers and elevate your cooking game with this premium Crepe Maker. Whether you're whipping up sweet or savory creations, the possibilities are endless with the Cookkart Crepe Maker Square Gas. Invest in quality, versatility, and efficiency for your kitchen today!

Technical Specifications

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

Weight in Kgs : 22.6 Kgs Type : Gas Type

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.