

Pan Cake Maker 2 Head Electric

Rs. 8600 (GST Extra)

Introducing the ultimate solution for effortlessly whipping up delicious pancakes - the Cookkart Pan Cake Maker 2 Head Electric! This innovative kitchen appliance is designed to streamline your pancake-making process, allowing you to create perfect golden-brown treats with ease.

Equipped with two heating heads, this pancake maker enables you to double your production capacity, saving you time and effort in the kitchen. The non-stick cooking surface ensures that your pancakes slide off effortlessly, while the adjustable temperature control allows you to achieve the ideal level of browning every time.

Whether you're a seasoned chef or a beginner in the kitchen, the Cookkart Pan Cake Maker 2 Head Electric is a must-have appliance for anyone looking to elevate their breakfast game. Say goodbye to unevenly cooked pancakes and hello to a stack of perfectly cooked treats every time!

Upgrade your cooking experience with the Cookkart Pan Cake Maker 2 Head Electric and take your pancake-making skills to the next level. Order yours today and start impressing your family, friends, and guests with mouthwatering pancakes that are bound to leave a lasting impression!



Dimension in MM (L X W X H): 470X470X260

Power Consumption : 4 KW

Power Supply : 220 V / 50 Hz

Weight in Kgs : 28 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.