

## Pan Cake Maker 1 head Gas

Rs. 6500 (GST Extra)

Enhance your culinary creations with the Cookkart Pan Cake Maker 1 head Gas! This powerful appliance is designed to elevate your cooking experience and bring delicious pancakes to your customers in no time. The sturdy construction of this pancake maker ensures durability and longevity, making it a reliable addition to any kitchen. Whether you're running a bustling breakfast joint or a cozy cafe, this gas-powered pancake maker will meet your demands with efficiency and precision. Say goodbye to long waiting times and uneven cooking - the Cookkart Pan Cake Maker 1 head Gas guarantees consistent, golden-brown pancakes every time. Level up your cooking game and impress your patrons with this top-of-the-line appliance from Cookkart!



### Technical Specifications

Dimension in MM (L X W X H) :	270X470X260
Gas Consumption :	12053 BTU / HR
Power Consumption :	2 Kw
Power Supply :	220 V / 50 Hz
Weight in Kgs :	14 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.