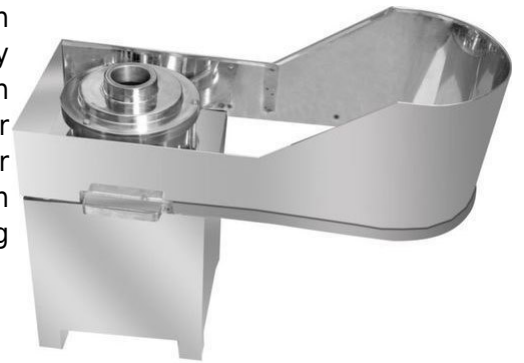


Banana Wafer Machine

Rs. 26500 (GST Extra)

Unleash your culinary creativity with the revolutionary Banana Wafer Machine from Cookkart. Elevate your snack game with perfectly crispy and delicious banana wafers made effortlessly with this cutting-edge machine. Dominate the market with high-quality, artisanal banana wafers that will leave your customers craving for more. Invest in the future of your business with Cookkart's Banana Wafer Machine and watch your profits soar. Order now and start redefining snacking excellence today!



Technical Specifications

Capacity (Per Hour)	: 250 - 300 Kgs
No of Bowls	: 3
Dimension in Inches (L X W X H)	: 36X13X24
Motor Power	: 1 HP
Motor RPM	: 960
Weight in KG	: 45

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.