

Table Top Induction Wok 3500 W

Rs. 27000 ~~Rs. 25,000~~
(GST Extra)

Introducing the Cookkart Table Top Induction Wok 3500W - your ultimate kitchen companion for sizzling dishes and effortless cooking! This high-powered induction wok is designed to supercharge your culinary skills, offering a blazing 3500W of cooking power to deliver rapid and precise heat for perfect stir-fries, searing, and sautéing.

Crafted with premium materials for durability and efficiency, the Cookkart Table Top Induction Wok promises superior performance and versatility. Its compact design makes it ideal for any kitchen space, while the intuitive controls and adjustable heat settings ensure easy operation and precise cooking control.

Unleash your culinary creativity and elevate your dishes to new heights with the Cookkart Table Top Induction Wok 3500W. Whether you're a professional chef or a home cook looking to impress, this powerhouse appliance will revolutionize your cooking experience. Invest in the best - cook with confidence, cook with Cookkart!



Technical Specifications

Dimension W x D x H (mm) : 340 x 425 x 135mm

Model : CIW-3.5

Power : 3500W

Power Levels : 500-3500W (1-10)

Temperature Range : 60°C - 240°C

Temperature Setting : 1-10

Utensil Size : 120-360mm

Voltage : 220 / 50Hz / 1Ph

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.