

Drop-In Induction Wok 3500 W

Rs. 32400 Rs. [] 30,000 (GST Extra)

Upgrade your cooking game with the Cookkart Drop-In Induction Wok 3500 W! This high-powered appliance is designed to bring efficiency and precision to your kitchen, allowing you to stir fry, sauté, and sear with ease. With a powerful 3500 W heating element, this induction wok ensures quick and even heat distribution for consistent cooking results. Say goodbye to uneven cooking and hello to perfectly cooked meals every time. Elevate your culinary skills with this top-of-the-line induction wok from Cookkart today!



Technical Specifications

Cut-out Dimensions (WxD) : 346.5×326.5 mm Dimension W x D x H (mm) : $360 \times 380 \times 120$ mm

Model : DIW-3.5 Power : 3500W

Temperature Range : 60°C - 240°C Voltage : 220-240V/50Hz

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.