

Banana Wafer Machine 1 Hp 3 Die

Rs. 28500 Rs. [] 27,000

(GST Extra)

Indulge in the art of creating delicious banana wafers with the Cookkart Banana Wafer Machine 1 Hp 3 Die. This powerful machine is equipped with three dies, allowing you to produce perfectly thin and crispy banana wafers with ease. With a robust 1 Hp motor, this machine ensures efficiency and speed in your production process.

Unleash your culinary creativity and impress your customers with freshly made banana wafers that are sure to tantalize their taste buds. Whether you are a professional chef or a home cook looking to elevate your snack game, the Cookkart Banana Wafer Machine is the perfect companion for your kitchen.



Bring innovation and quality to your business with this highperformance machine that exudes reliability and durability. Elevate your production capabilities and stand out in the market with the Cookkart Banana Wafer Machine 1 Hp 3 Die. Experience the power of precision and efficiency in every wafer you create with this exceptional machine.

Technical Specifications

Dimension in Inches (L X H X W): 36 x 26 x 15

Weight in Kgs : 45 Kgs

Capacity : 250-300 KG

No of Dies : 3-DIE

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.

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