

Waffle Cone Machine 7 Inch Circular 1 Cone

~~Rs. 10470~~ **Rs. ₹ 9,350**
(GST Extra)

Indulge in the delightful world of freshly made waffle cones with the Cookkart Waffle Cone Machine. Effortlessly create crispy and golden 7-inch circular cones, perfect for any ice cream or dessert business. This high-performance machine guarantees efficiency and precision, ensuring consistent quality every time you use it. Elevate your dessert offerings and captivate your customers with the tantalizing aroma of freshly baked waffle cones. Invest in the Cookkart Waffle Cone Machine today and watch your profits soar!



Technical Specifications

Model	: WCM 7
Outer body	: Stainless steel
Power Consumption	: 1000 W
Product Type	: Waffle Maker
Temperature	: Up to 250°C
Waffle Cone Size	: 7 inch(17.78 Cm) Round
Weight in Kgs	: 4 Kg (Approx.)
Working Area	: Aluminium plate with non-stick coating
Dimension in Inches (L X W X H)	: 10 x 12 x 8

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.