

Waffle Cone Machine 9 Inch Circular 1 Cone

Rs. 16630 **Rs. ₹ 14,850**
(GST Extra)

Introducing the Cookkart 9 Inch Circular Waffle Cone Machine - your must-have tool for creating delectable waffle cones with ease! Elevate your dessert offerings and attract customers with this innovative machine. Craft perfectly crispy and golden-brown waffle cones in a 9-inch circular shape that will impress your patrons. The Cookkart Waffle Cone Machine is designed for efficiency and convenience, allowing you to produce one cone at a time effortlessly. Say goodbye to long waiting times and hello to quick and delicious waffle cones every time. Upgrade your dessert station and take your treats to the next level with the Cookkart 9 Inch Circular Waffle Cone Machine. Order yours today and experience the power of irresistible waffle cones!



Technical Specifications

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|---------------------------------|--|
| Model | : WCM 10 |
| Outer body | : Stainless steel |
| Power Consumption | : 1600 W |
| Product Type | : Round Waffle Maker |
| Temperature | : Up to 250°C |
| Waffle Cone Size | : 9 inch(22.86 Cm) Round |
| Weight in Kgs | : 7 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 Reception:** 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.