

## Waffle Machine 7 Inch Circular 1 Waffle

Rs. 10470-Rs. [] 9,350

(GST Extra)

Indulge in the delicious world of freshly baked waffles with the Cookkart 7 Inch Circular Waffle Machine. Create perfectly golden, crispy waffles with the convenience and efficiency of this top-of-the-line appliance. This commercial-grade waffle maker is designed to bring the unmistakable aroma of waffles to your business or home kitchen, making it perfect for cafes, restaurants, or catering events.

Crafted with precision, this waffle machine allows you to effortlessly whip up mouth-watering 7-inch circular waffles that are sure to satisfy any craving. With its user-friendly operation and durable build, this waffle maker ensures consistent results each time, so you can impress your guests or customers with perfectly cooked waffles.



Upgrade your culinary offerings and elevate your menu with the Cookkart 7 Inch Circular Waffle Machine- your ticket to creating delectable waffles that will keep them coming back for more. Add this powerhouse appliance to your kitchen arsenal today and watch as your waffles become the talk of the town.

## **Technical Specifications**

Model : WM 7

Outer body : Stainless steel

Power Consumption : 1000 W

Product Type : Round Waffle Maker

Temperature : Up to 250°C

Waffle Size : 7 inch(17.78 Cm) Circular - 1 Waffle

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.

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