

## Waffle Machine Heart Shape 3 inch 4 Waffles

Rs. 10470 Rs. [] 9,350 (GST Extra)

Introducing the Cookkart Waffle Machine, designed to create delicious heart-shaped waffles effortlessly. With the ability to produce 4 waffles at once, each with a 3-inch diameter, this machine is perfect for adding a touch of love to your breakfast or dessert menu. Crafted with precision and innovation, this waffle maker is a must-have for cafes, restaurants, and home kitchens looking to elevate their waffle game. Prepare to impress your customers and guests with perfectly cooked, golden brown heart-shaped waffles that are as visually appealing as they are mouthwatering. Upgrade your culinary creations with the Cookkart Waffle Machine - the powerful tool that brings love and flavor together in every bite. Order yours today and experience the magic for yourself!



## **Technical Specifications**

BIS Certified : Heating Element and Mains Cable with plug

Model : HWM 7

Outer body : Stainless steel

Power Consumption : 1000 W

Product Type : Waffle Maker Temperature : Up to 250°C

Waffle Size : 3 inch(7.62 Cm) Heart - 4 Waffles

Weight in Kgs : 4 Kgs (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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