

Waffle Machine 5x3 Inch Rectangular 3 Waffles

Rs. 16630-Rs. [] 14,850

(GST Extra)

Enhance your dessert menu with the Cookkart Waffle Machine! This professional-grade 5x3 inch rectangular waffle maker is designed to deliver deliciously crispy waffles every time. With the capacity to make 3 mouthwatering waffles simultaneously, this machine is perfect for busy restaurants and cafes. The user-friendly design ensures easy operation, while the durable construction guarantees long-lasting use. Elevate your culinary creations and satisfy your customers' cravings with the Cookkart Waffle Machine - a must-have addition to any kitchen arsenal. Order yours today and experience the power of perfect waffles!



Technical Specifications

Model : WM 3

Outer body : Stainless steel

Power Consumption : 1600 W

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

Waffle Size : 5 x 3 inch(12.7 X 7.62 Cm)

Rectangular

Weight in Kgs : 7 Kgs (Approx.)

Working Area : Aluminium plate with non-stick

coating

Dimension in Inches (L X W X H): 13 x 9 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.