

## Waffle Machine 4 Inch Circular 2 Waffles

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

Introducing the Cookkart Waffle Machine, the ultimate solution for creating delicious waffles that are sure to satisfy your cravings. This innovative machine features a 4-inch circular design that allows you to easily make 2 mouth-watering waffles at a time. With its efficient and user-friendly design, you can whip up perfect waffles in no time. Elevate your breakfast game with this top-of-the-line waffle machine from Cookkart and treat yourself to irresistible waffles whenever you desire. Say goodbye to bland breakfasts and hello to a world of flavorful possibilities with the Cookkart Waffle Machine.



### Technical Specifications

Model	: WM 24
Outer body	: Stainless steel
Power Consumption	: 1600 W
Product Type	: Waffle Maker
Temperature	: Up to 250°C
Waffle Size	: 4 inch(10.16 Cm) Circular - 2
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 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.