

Waffle Machine 7x4 Inch Rectangular 2 Waffles

Rs. 17860 **Rs. ₹ 15,950**
(GST Extra)

Indulge in the sweet delights of freshly baked waffles with the Cookkart Waffle Machine! Crafted for perfection, this 7x4 inch rectangular waffle maker allows you to effortlessly create 2 mouthwatering waffles at a time. Whether you prefer them crispy on the outside or fluffy on the inside, this waffle machine guarantees delicious results every time. Elevate your breakfast game and treat yourself to a delightful morning treat with this user-friendly and efficient waffle maker from Cookkart. Experience the joy of homemade waffles like never before!



Technical Specifications

Model	: WM 11
Outer body	: Stainless steel
Power Consumption	: 1600 W
Product Type	: Waffle Maker
Temperature	: Up to 250°C
Waffle Size	: 7 x 4 inch(17.78 X 10.16 Cm) Rectangular-2 Waffles
Weight in Kgs	: 7.5 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.