

Stick Waffle Machine 8 Inch Long 4 Sticks

~~Rs. 20320~~ **Rs. ₹ 18,150**
(GST Extra)

Introducing the latest must-have kitchen essential from Cookkart - the Stick Waffle Machine! This 8-inch long wonder is designed to elevate your waffle-making game to a whole new level. With the capability to create 4 perfectly crispy and delicious stick waffles at a time, this machine is a game-changer for any kitchen.

Crafted with precision and efficiency in mind, the Stick Waffle Machine from Cookkart is a powerhouse of innovation. Say goodbye to ordinary waffles and hello to gourmet delights with just a touch of a button. Whether you are a professional chef or a home cook looking to impress, this machine will take your culinary creations to the next level.

With its sleek design and user-friendly interface, this Stick Waffle Machine is a breeze to operate, making it ideal for both commercial and personal use. Elevate your breakfast routine, impress your guests, or enhance your menu offerings with the versatility of stick waffles made effortlessly with this machine.

Get your hands on the Cookkart Stick Waffle Machine today and experience the power of premium-quality waffle making in the comfort of your own kitchen. Upgrade your cooking game and unleash your creativity with this innovative appliance that is sure to become your new favorite kitchen companion!



Technical Specifications

Model	: SWM 4
Outer body	: Stainless steel
Power Consumption	: 1600 W
Product Type	: Stick Waffle Maker
Temperature	: Up to 250°C
Waffle Size	: 8 inch(20.32 Cm) Long sticks - 4
Weight in Kgs	: 10 Kg (Approx.)
Working Area	: Aluminium plate with non-stick coating
Dimension in Inches (L X W X H)	: 11 x 13 x 9

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.