

## Waffle Machine 4 Inch Circular 4 Waffles

Rs. 20320 Rs. [] 18,150

(GST Extra)

Looking to elevate your waffle game to the next level? Look no further than the Cookkart Waffle Machine! With its innovative design, this 4-inch circular waffle maker can churn out 4 deliciously golden waffles at a time, ensuring your customers are always satisfied. Whether you're running a bustling cafe or hosting a brunch party at home, this waffle machine is a must-have for any kitchen. Make a statement with your waffles and impress with every bite. Upgrade your waffle-making experience with the Cookkart Waffle Machine today!



## **Technical Specifications**

Model : WM 44

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 - 4

Weight in Kgs : 9 Kg (Approx.)

Working Area : Aluminium plate with non-stick

coating

Dimension in Inches (L X W X H): 11 x 13 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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