

Rotary Waffle Machine 8 Inch Circular 1 Waffle

Rs. 17860 Rs. [] 15,950

(GST Extra)

Introducing the Cookkart Rotary Waffle Machine, a powerhouse in the kitchen that will take your waffle-making game to the next level! This 8-inch circular wonder is designed to churn out picture-perfect waffles with unstoppable precision. With the capacity to create 1 delicious waffle at a time, this machine is a must-have for any culinary enthusiast or professional chef looking to impress. The Cookkart Rotary Waffle Machine is the ultimate fusion of innovation and efficiency, promising to elevate your cooking experience like never before. Say goodbye to mediocre waffles and hello to culinary excellence with this dynamic kitchen companion. Upgrade your kitchen arsenal today with the Cookkart Rotary Waffle Machine and unleash your inner chef!



Technical Specifications

Model : RWM 8

Outer body : Stainless steel

Power Consumption : 1000 W

Product Type : Rotary Waffle Maker

Temperature : Up to 250°C

Waffle Size : 8 inch(20.32 Cm) Circular - 1

Weight in Kgs : 9 Kgs (Approx.)

Working Area : Aluminium plate with non-stick coating

Dimension in Inches (L X W X H): 11 x 16 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.