

## Rotary Bubble Waffle Machine 8 Inch 1 Waffle

**Rs. 22790** **Rs. ₹ 20,350**  
(GST Extra)

Introducing the Cookkart Rotary Bubble Waffle Machine, a game-changer for your kitchen! Elevate your waffle-making experience with this premium 8-inch marvel that delivers perfection in every bubble. Crafted to simplify the waffle-making process, this machine guarantees delicious results with every batch. Whether you're a seasoned chef or a budding enthusiast, this appliance will transform your culinary creations. Experience the ultimate convenience and precision with the Cookkart Rotary Bubble Waffle Machine - because your kitchen deserves the best! Order now and unleash your inner chef!



### Technical Specifications

Model	: BWM 8 DIGI
Outer body	: Stainless steel
Power Consumption	: 1000 W
Product Type	: Circular Bubble Waffle Maker
Temperature	: Up to 250°C
Waffle Size	: 8 inch(20.32 Cm) Circular - 1
Weight in Kgs	: 6.9 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 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.