

Rotary Waffle Machine 8 Inch Circular 1 Waffle

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

Technical Specifications

| | |
|---------------------------------|--|
| Model | : RWM 8 DIGI |
| 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 Waffle |
| Weight in Kgs | : 7 Kg (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.