

## Rotary Waffle Machine 8 Inch Circular 1 Waffle

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

Introducing the Cookkart Rotary Waffle Machine - the ultimate solution for your waffle making needs! This high-performing machine features an 8-inch circular design, allowing you to craft perfect waffles every time. With the capacity to make 1 delicious waffle at a time, this machine is perfect for both commercial and home use. From its durable build to its efficient performance, the Cookkart Rotary Waffle Machine guarantees a seamless waffle-making experience. Elevate your kitchen game with this top-of-the-line appliance and impress your customers or family with irresistible waffles. Order now and take your culinary creations to the next level!



### 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 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.

- 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.