

Rotary Waffle Machine 3.5 Inch Square 4 Waffles

Rs. 24020 **Rs. ₹ 21,450**
(GST Extra)

Introducing the Rotary Waffle Machine by Cookkart - the ultimate solution for creating perfect 3.5 inch square waffles that are bound to impress! This innovative waffle machine is capable of producing 4 mouth-watering waffles simultaneously, making it an ideal choice for busy commercial kitchens. Its high-quality construction ensures durability and consistent performance, while its rotary design ensures even cooking and browning. Elevate your waffle-making game with this versatile machine that will have your customers coming back for more. Don't miss out on the chance to revolutionize your breakfast menu with the Cookkart Rotary Waffle Machine!



Technical Specifications

Model	: RWM 4 DIGI
Outer body	: Stainless steel
Power Consumption	: 1200 W
Product Type	: Rotary Waffle Maker
Temperature	: Up to 250°C
Waffle Size	: 3.5 inch(8.89 Cm) Circular - 4 Waffle
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 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.