

Crepe Machine 12 Inch Circular Plate

Rs. 14160 Rs. [] 12,650

(GST Extra)

Looking to elevate your culinary creations to the next level? Look no further than the Cookkart Crepe Machine featuring a 12-inch circular plate. This innovative and efficient kitchen device is a must-have for any cooking enthusiast or professional chef. With its precision heat control and durable construction, you can easily create perfect, golden-brown crepes every time. Impress your customers or dinner guests with delicious and visually appealing sweet or savory crepes made effortlessly with this high-quality Crepe Machine. Don't miss out on this powerful tool to enhance your cooking skills and elevate your dishes to a gourmet level. Order the Cookkart Crepe Machine 12 Inch Circular Plate now and start creating culinary masterpieces like never before!



Technical Specifications

Capacity (in Ltrs) : 12 Ltr
Cooking Plate Diameter : 12 Inch
Power in Watts : 1500W
Shape : Round
Temperature : 300 °
Weight in Kgs : 9

Material : Stainless Steel Dimension in Inches (L X W X H) : $12 \times 14 \times 16$

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.