

Crepe Machine 16 Inch Circular Plate

~~Rs. 20320~~ **Rs. ₹ 18,150**
(GST Extra)

Introducing Cookkart's top-of-the-line 16 Inch Circular Plate Crepe Machine! Elevate your culinary creations with this powerful and efficient appliance that is designed to enhance your cooking experience. Whether you are a professional chef or a cooking enthusiast, this crepe machine will revolutionize the way you make delicious crepes.

Crafted with precision, the 16 Inch Circular Plate Crepe Machine from Cookkart ensures consistent and perfect results every time. Its durable construction and innovative design make it a must-have for any kitchen. Create delectable crepes with ease and impress your guests with restaurant-quality dishes.

This Crepe Machine is built to deliver superior performance and unmatched reliability. Its compact size and user-friendly features make it ideal for both commercial kitchens and home use. Take your cooking skills to the next level with this versatile appliance that guarantees mouth-watering results.

Invest in the Cookkart 16 Inch Circular Plate Crepe Machine today and experience the power of flawless crepe-making at your fingertips. Order now and unleash your culinary creativity like never before!



Technical Specifications

Power in Watts	: 2800W
Temperature	: 300 °
Weight in Kgs	: 16
Working Area	: 16 Inch
Material	: Stainless Steel Body , MS working Area
Dimension in Inches (L X W X H)	: 16 x x 18 x 6

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.