

Rotary Waffle Machine 7 Inch Circular Digital

Rs. 36260 **Rs. ₹ 32,375**
(GST Extra)

Introducing the Rotary Waffle Machine 7 Inch Circular Digital from Cookkart! Elevate your kitchen game with this innovative waffle maker that delivers perfect, fluffy waffles every time. Designed for maximum efficiency, precision, and convenience, this digital waffle machine is a must-have for any culinary enthusiast or professional chef. Create delicious waffles with the touch of a button, thanks to its user-friendly interface. The 7-inch circular design ensures consistent results with a crispy exterior and fluffy interior. Bring power and performance to your kitchen with the Rotary Waffle Machine 7 Inch Circular Digital from Cookkart. Upgrade your breakfast or dessert menu and delight your customers with mouth-watering waffles that are sure to leave a lasting impression.



Technical Specifications

Power in Watts	: 1200W
Shape	: Round
Temperature	: 300 °C
Weight in Kgs	: 10 Kgs
Capacity	: 1 Waffle
Material	: Stainless Steel
Type	: 7 Inch Circular Waffle With Digital Control Panel
Dimension in Inches (L X W X H)	: 10 x 24 x 12

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.