

Electric Waffle Baker

Rs. 14850 **Rs. ₹ 14,110**
(GST Extra)

Indulge in a delectable experience with the Cookkart Electric Waffle Baker! Elevate your breakfast game with this sleek and efficient waffle maker that promises to deliver golden, fluffy waffles every time. Whether you prefer a classic plain waffle or want to get creative with savory or sweet toppings, this waffle baker is your perfect companion. Don't just make waffles, make memories with the Cookkart Electric Waffle Baker - a must-have appliance for any kitchen enthusiast. Order yours today and bring the joy of waffles into your home!



Technical Specifications

Dimensions in MM (WxDxH) : 250×450×300
Power (Watts) : 2kW
Temperature Range (°C) : 124°C ~ 230°C
Weight in Kgs : 10kg

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.