

Waffle Machine Roller Grill GES 10

Rs. 82900 (GST Extra)

Introducing the Waffle Machine Roller Grill GES 10 from Cookkart, your go-to appliance for creating delicious and crispy waffles effortlessly! This innovative waffle maker is designed to elevate your cooking experience with its exceptional performance and user-friendly features. With a sturdy build and efficient design, the Roller Grill GES 10 ensures consistent results every time. Impress your guests or customers with mouthwatering waffles that are golden brown on the outside and fluffy on the inside. Take your culinary creations to the next level with the Waffle Machine Roller Grill GES 10 - a must-have addition to any kitchen or food business. Elevate your waffle-making game with Cookkart today!



Technical Specifications

Cooking Surface	: Cast Iron
Dimensions in MM (WxDxH)	: 305 x 440 x 230 mm
Power	: 1.5 kW
Power Supply	: 13 Amp Plug In
Product Weight	: 19 KG
Voltage	: 230V
Capacity	: 2 Waffles

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.