

Induction Wok Sirman IH-35-WOK

Rs. 40000 (GST Extra)

Immerse yourself in the ultimate cooking experience with the Induction Wok Sirman IH-35-WOK from Cookkart. This powerful kitchen companion is designed to elevate your culinary creations to new heights. The sleek and stylish design of the Sirman IH-35-WOK will bring a touch of sophistication to your kitchen. With its rapid heating technology, you can whip up delicious stir-fries, soups, and more in no time.



Unleash your inner chef and cook with precision using the advanced features of the Sirman IH-35-WOK. Whether you're a seasoned pro or a cooking enthusiast, this induction wok will enhance your cooking skills and take your dishes to the next level. Experience unbeatable performance and reliability with Cookkart's Induction Wok Sirman IH-35-WOK.

Transform your kitchen into a culinary haven with this top-of-the-line induction wok. Elevate your cooking game and create mouth-watering meals that will impress your friends and family. Don't settle for anything less than the best - choose the Induction Wok Sirman IH-35-WOK from Cookkart and revolutionize your cooking experience.

Technical Specifications

Dimensions in MM (WxDxH) :	mm 340x445x110
Gross weight :	kg 8
Model Name/Number :	IH 35 WOK
Net Weight (Kg) :	kg 7.3
Power :	watt 3500
Power source :	1ph
Ship Weight (kg) :	mm 410x505x160
Useful surface :	ø mm 280

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.