

Waffle Cone Baker 6inch

Rs. 7900 (GST Extra)

Indulge in the irresistible charm of freshly baked waffle cones with the Cookkart Waffle Cone Baker 6inch. Elevate your dessert game and treat your taste buds to the perfect combination of crispiness and sweetness. Crafted with precision and efficiency, this waffle cone baker is designed to deliver uniformly golden-brown cones in minutes, making it ideal for commercial use. Say goodbye to mediocre desserts and hello to mouthwatering perfection with the Cookkart Waffle Cone Baker 6inch. Seize the opportunity to delight your customers and boost your business with this must-have kitchen essential. Order now and let the aroma of freshly baked waffle cones enchant your senses!



Technical Specifications

Dimension in MM (L X W X H) : 255x380x265

Plate Dia : 6"

Power : 996w

Power Supply : 1Kw/h , 220V 1N 50 Hz

Weight in Kgs : 7 Kg

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 Receptions:** 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.