

## Dough Sheeter 630mm Heavy

**Rs. 280000** **Rs. ₹ 274,300**  
(GST Extra)

Upgrade your bakery game with the Cookkart Dough Sheeter 630mm Heavy, a powerhouse tool designed to effortlessly streamline your dough preparations. With a generous width of 630mm, this heavy-duty dough sheeter guarantees precision and efficiency, enabling you to create perfectly rolled-out dough with ease. Its robust construction ensures durability and reliability, making it a must-have for any commercial kitchen or bakery. Invest in the Cookkart Dough Sheeter 630mm Heavy today and elevate your baking experience to new heights.



### Technical Specifications

Belt Size	: 630x2400 mm
Dimension in MM (L X W X H)	: 1100X2950X1180
Dough Capacity	: 6.5 Kgs / Time
Power Consumption	: 0.75 Kw
Power Supply	: 380 V / 50 Hz
Resting Position	: 780X1780 mm
Roller Adjustment Gap	: 1- 40 mm
Weight in Kgs	: 225 Kgs
Working Position	: 2950 / 1180 mm

### 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.