

## Dough Sheeter Tabletop 520mm

**Rs. ~~210000~~ Rs. ₹ 207,200**  
(GST Extra)

Introducing the Dough Sheeter Tabletop 520mm from Cookkart - the ultimate solution for effortlessly rolling out the perfect dough every time. Engineered for precision and efficiency, this tabletop dough sheeter is designed to streamline your baking process and save valuable time in the kitchen.

With a generous 520mm width, this dough sheeter can handle large batches of dough with ease, making it ideal for bakeries, pizzerias, and pastry shops. Its compact and space-saving design makes it perfect for smaller kitchens or limited countertop space, while still delivering professional-grade results.

Say goodbye to hand-rolling dough and hello to consistent and uniform sheets of dough with the Dough Sheeter Tabletop 520mm from Cookkart. Boost your productivity, improve your workflow, and elevate your baked goods to the next level with this powerful kitchen essential. Order yours today and experience the difference for yourself!



### Technical Specifications

Belt Size	: 520x2200 mm
Dimension in MM (L X W X H)	: 910X1890X590
Dough Capacity	: 4.5 Kgs / Time
Expanded Width / Height	: 1890 x 590 mm
Power Consumption	: 0.55 Kw
Power Supply	: 240 V / 50 Hz
Roller Adjustment Gap	: 1- 40 mm
Special Features	: 1) Slicing Blades( Imported from Japan). 2) Max bread length 380mm. 3) Production capacity 200-300pcs/h. 4) Copper motor inside. 5) 1mm thickness platform stainless steel 6) Slicing thickness: 12mm 7) Full Stainless Steel Body
Stowed Width / Height	: 910X740 mm
Weight in Kgs	: 145 Kgs

### 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.