

Dough Sheeter Tabletop 520mm

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

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 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.