

Pizza Dough Roller Butler

Rs. 137400 (GST Extra)

Introducing the Pizza Dough Roller Butler from Cookkart: Revolutionize your pizza-making process with this powerful and efficient tool. Our Pizza Dough Roller Butler is designed to streamline your operations and enhance productivity in the kitchen. Say goodbye to time-consuming manual rolling and hello to perfectly thin and consistent pizza dough every time.

Crafted with precision and durability in mind, this dough roller will become your trusted companion for creating delicious pizzas with ease. Whether you own a pizzeria, bakery, or restaurant, this machine is tailor-made to meet your demands and exceed expectations.

Get ready to impress your customers and boost your business with the Cookkart Pizza Dough Roller Butler. Invest in quality, invest in efficiency, and elevate your culinary creations to new heights. Order yours today and experience the difference!



Technical Specifications

Dimension W x D x H (mm)	: 540 x 550 x 650 mm
Dough Weight	: 50g - 500g
Electricals	: 220V / 50 Hz.
Model	: PDR-40
Pizza Diameter	: 400 mm
Power	: 0.37 kW
Weight in Kgs	: 39 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.