

Table Top Dough Sheeter Butler

Rs. 335900 (GST Extra)

Enhance your baking efficiency with the Table Top Dough Sheeter Butler from Cookkart! This powerful and versatile dough sheeter is designed to streamline your dough preparation process, allowing you to effortlessly create perfectly rolled out dough with precision and speed.

Crafted with high-quality materials and innovative technology, the Table Top Dough Sheeter Butler delivers consistent results every time. With its compact design, this machine fits perfectly on any countertop, saving you valuable space in your kitchen.

Boost your productivity and elevate your baking skills with the Table Top Dough Sheeter Butler from Cookkart. Say goodbye to manual rolling and hello to a new level of convenience and consistency. Purchase yours today and take your baking creations to the next level!



Technical Specifications

Dimension W x D x H (mm)	: 2780 x 875 x 650 mm
Dimensions without trays Pulled-out (W x D x H)	: 2080 x 875 x 650 mm
Electricals	: 220V / 50 Hz.
Model	: DS-520
Power	: 0.75 kW
Remarks	: 133 rpm / Roller length 520 mm
Weight in Kgs	: 216 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.