

Table Top Mini Dough Sheeter

Rs. 206200 Rs. [] 191,000

(GST Extra)

Introducing the Cookkart Table Top Mini Dough Sheeter - the ultimate tool to elevate your bakery operation to the next level! Designed for convenience and efficiency, this compact yet powerful machine is a must-have for any professional baker or pastry chef.

Crafted with precision and finesse, the Cookkart Table Top Mini Dough Sheeter is equipped with cutting-edge technology to effortlessly roll out perfect dough every time. Its compact size makes it ideal for small spaces, while its high-performance motor ensures quick and consistent results.



Say goodbye to tedious manual rolling and hello to streamlined production with this game-changing dough sheeter. Whether you're making pastries, breads, or pizzas, this versatile machine will save you time and effort, giving you the freedom to focus on perfecting your culinary creations.

Don't miss out on the opportunity to revolutionize your baking process with the Cookkart Table Top Mini Dough Sheeter. Invest in quality, efficiency, and precision - take your bakery to new heights today! Order yours now and experience the power of professional-grade equipment.

Technical Specifications

Dimensions in MM (WxDxH) : $1346 \times 665 \times 514$ mm Dimensions without trays Pulled-out (W x D x H) : $592 \times 665 \times 596$ mm

Electricals : 220V / 50 Hz.

Model : Lilliput Power (Watts) : 0.4 kW

Remarks : 133 rpm / Roller length 514 mm

Weight in Kgs : 79 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.

No 55, Sri Ram Nagar, Vadavalli, Coimbatore - 641 046. Phone: 9489110117 | cookkart.hq@gmail.com | cookkart.in