

Cod: 42310955

Refrigerated cell height 2540 mm price excluding motor 2740x3340x2540h mm



Description

The professional cone machine is an electric device designed to cook the dough for ice-cream cones and waffles, generally made up of eggs, flour, sugar and milk.

Professional cone machine features

The ice-cream cone and wafer machine consists of a propped plate, which allows the wafer to take on the characteristic external surface of the ice-cream cone. The dough is distributed onto the lower plate and left to cook between the two closed plates for the desired time.

On the outside of the machine there are buttons for adjusting the heat and time and a timer with a countdown function. Ice cream cone machines can be single- or multi-plate; this determines the number of cones that can be produced per hour. In a single-plate machine, up to 60 cones can be produced, in a triple-plate machine up to 180 cones per hour.

The machines are transportable and therefore also useful in travelling ice cream parlours for trade fairs and events. The power supply is single-phase or three-phase electric, depending on the model.

Maintenance Cones and waffle machine

The professional cone machine is made of stainless steel with cast iron plates. For cleaning the plates it is recommended to use a soft, non-abrasive cloth and non-aggressive kitchen detergents so as not to ruin the non-stick properties.

Cones and waffle makers on Ristoattrezzature

All cone and waffle makers in our catalogue are CE-marked.

Dimensions

Spessore pareti	70 mm
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