



MBE

MIAMI BAKERY EQUIPMENT

PRISMAFOOD FONDANT SHEETERS LAMINADORAS DE FONDANT Made in Italy



- Ideal Compact Machine for Rolled Fondant Cakes, Chocolate, Puff Pastry, Pies , Turnover, etc.
- Allows Uniform Thin Thickness of Final Product.
- Fully Adjustable Rollers by Hand Knob.
- Teflon Rollers Food Grade for Smooth Finish Products.
- All Stainless Steel Construction conforms to Sanitation Standards.

- Máquina Ideal para laminar pasta de fondant : Cakes, modelar masas de chocolate, laminar masas de hojaldres, pies, empanadas, etc.
- Permite obtener láminas con espesores muy finos , siempre estables.
- Ajuste del espesor de las láminas mediante manivela regulable.
- Rodillos laminadores de teflón grado alimentario, brindan acabado muy liso.
- Construcción totalmente en acero inoxidable, cumple con normassanitarias.

	Model DMA-500/1
Dough Weight Range	210 gr- 700 gr (7.5 oz - 25oz)
Wide Sheet Max	45 cm (18-19")
Power	0.33 Kw (0 .45 HP)
Electricity	120 Volts 60 Hz 1 Phase
Machine Size	65 cm x 35 cm x 43 cm h (26" x 14" x 17" h)
Packaging Size	75 cm X 40 cm X 51 cm h (30" X 16" X 20" h)
Packaging Weight	31 Kg (68 lbs.)

