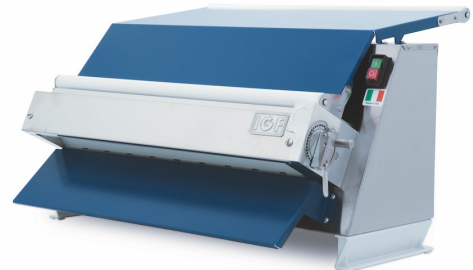


IGF Fondant Sheeters

Description

Fondant sheeter ideal for sugarpaste, almondpaste and plastic chocolate.

- Machine designed for the plastic chocolate, sweet pastes, almond paste and for other types of puffs, from the marzipan to the shortbread.
- Solid frame completely in steel A/SI 304
- Simple and compact design.
- Rolls length 30, 40 or 60cm produced in acetal resin.
- Millimetre thickness regulation that allows to obtain thin puff. Rolls minimum opening 0 mm, maximum 5 mm.
- Teflon chute and rollers designed to facilitate the sliding of the sheet



IGF Fondant Sheeters Specifications

Fondant sheeter features	2300 / MC30	2300 / MC40	2300 / MC60
Width	42 cm	52 cm	72 cm
Depth	48 cm		56 cm
Height	42 cm		44 cm
Weight	22 Kg	25 Kg	41 Kg
Power	Single Phase, 240V 0.37 Kw		
Feature	One pair of rollers - stainless steel frame.		