



ISO: 9001 - CERTIFIED

Rolled Sugar Cone Machine Model-101 & 201



Get a Bigger scoop of Ice-cream business

Rolled Sugar Cone Machine (RSCM)

Waffle cones are the hottest selling item in the retail ice cream industry today. To maximise sales of ice cream at outlet level we need a great tasting cone with a good aroma. The aroma of a freshly baked cone attracts customers attentions immediately.

We provide RSCM machine as single plate (101) & double plate (201) with customizable variants.

RSCM Machine Details :

MODEL 101

Single Plate
220v, 1.5 Kw
Capacity : 50 cones/Hr
Weight : 20 Kgs net

MODEL 201

Double Plate
220v, 3.0 Kw
Capacity : 100 cones/Hr
Weight : 40 Kgs net



The initial heating of the plates takes about 15-20 minutes. Set the control to optimum settings. If the desired thickness of the wafer sheet is not indicated, the machine is delivered with standard thickness of



Batter Preparation

Wheat Flour, Sugar, Emulsified Oil and Water make the batter in a couple of minutes.



Pouring the Batter

Pour the batter on the heated plate and shut it. The baking takes about 45-120* seconds.



Remove with the knife

Remove the hot waffle sheet and roll it on the Wooden roller or Nylon roller



Manual Rolling

Wooden roller for manual rolling. Ideal to try new sizes

Top 7 reasons for baking fresh Waffle Cones on your premises...

- No.7 They can be made in various sizes and shapes.
- No.6 They help to create a special image for your shop.
- No.5 They have a taste that is ...WOW!
- No.4 Nobody can resist their fresh baked AROMA.
- No.3 Unlike pre-made cone they are fresh, delicious and baked the way you like it.
- No.2 Make your customer feel good because you take that extra care.
- No.1 Profit! Profit! Profit!

Std. Accessories

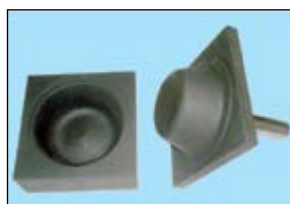


2" Cone Roller

Optional, Accessories



3" Cone Roller



Cup Mould



Star Mould

*Modifications Reserved

We are constantly guided by our principle of offering our customers better and better machines; to give increased efficiency and higher levels of automation. The technical data and illustrations are subject to change without notice

R & D Engineers

A-41, IDA Kukatpally, Phase II, Road No. 4,
Via I.E. Gandhi Nagar, Hyderabad - 500 037
Phone : 23402682, 23079121, 23077985
Mobile : +91 9959000380 Email: info@rndwafers.com

Local Contact :

Web : www.rndwafers.com