



An ISO 9001 : 2008 Company

## 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

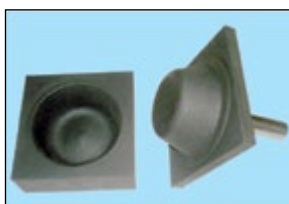


2" Cone Roller

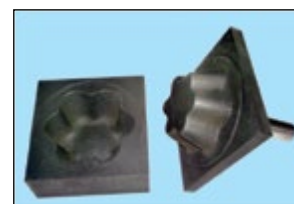
#### Optional, Accessories



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

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