Rolled Sugar Cone Machine - Your Profit Producer

R & D Engineers established in 1991, can justly claim to rank among the leading manufacturers of Waffle, Wafer Biscuits and Ice-Cream cone machines. We combine years of experience with the application of very latest Design and Technology to meet exacting market demand. We have exported our machines to over 50 countries across the Globe.



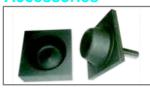
RSCM MODEL 101 Single Plate 220v, 1.5 Kw

Capacity: 30 cones/Hr Weight: 20 Kgs net

RSCM MODEL 201 Double Plate 220v, 3.0 Kw

Capacity: 60 cones/Hr Weight: 40 Kgs net

Accessories



Cup Mould



Star Mould

Operation

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 1.5mm



Batter Preparation Wheat Flour, Sugar, Emusified 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...

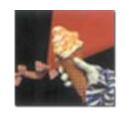
- No.7 They can be made in various sizes and shapes.
- No.6 They help to create a special image for your shop.
- They have a taste that is ... WOW! No.5
- No.4 Nobody can resist their fresh baked AROMA.
- No.3 Unlike pre-made cone they are fresh, delicious and baked the way you like it.
- Make your customer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

Endless Possibilities













R & D Engineers

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Our other Products include

- Wafer Biscuit Plants
- Ice Cream Cone Plants
- Speciality Wafers
- Rolled Sugar Cone Plants

Our Local Contact: