



MBE

prisma food solutions
Made in ITALY

FONDANT SHEETERS LAMINADORAS DE FONDANT



- Ideal compact machine for rolled fondant cakes, chocolate, puff pastry, pies, turnover, ect.
- 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.

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

| | Model DMA-500/1 |
|--------------------|--|
| Dough Weight Range | 210 gr- 700 gr (7.5 oz - 25oz) |
| Wide Sheet Max | 55 cm (22") |
| 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) |