

Wafer Ice Cream Cup Making Machine



The series of wafer cup machine and series products of the company, the same variety of mold can replace each other for use, and can be used to match a variety of egg shaped mould configuration, for the use of exchange, and achieve different shapes of ice cream cones production function. This cone machine has humanized design, simple operation, convenient and practical.

Operation Process of Wafer Ice Cream Cup Making Machine

- Place the machine flat on the horizontal surface and not tilt.
- Connect the power, set the upper and lower mold temperature, and then wait for the temperature to rise.
- After the temperature rises, it will be pulled up and closed.
- Pour into the batter, then close the top and bottom, then the cone can be formed after about one to two minutes. Pull up the top and pull it off. The cone will automatically fall into the lower passage and slip out.
- Repeat the above process and finally clean up and down the mold, keep clean, then unplug the power.

Technical Parameters:

Model	GG-32	GG-32C
Baking holes	32	32
Capacity	800-1000 pcs/h	800-1000 pcs/h
Voltage	220/380v	220/380v
Power	15 kw	15 kw
Dimension	1200*800*900mm	880*800*1380mm
Weight	320 kg	450 kg