## Pizza Cone Making Machine with 40 Moulds GG40A



This pizza cone making machine has 40 moulds, can bake 40 pieces pizza cone per time, and the size of pizza cone can be customized.

## Features of Pizza Cone Maker Machine

- The base and lid, with four columns to form a whole pizza cone making machine, the first two columns as guide pillar, the base is the installation benchmark of mould, bearing the weight of the total weight of the machine at the same time, the roof is the installation of the upper die, die set below slide, convenient for the finished product collection. Electric box is set at the bottom of the rack behind the box.
- Mold: Consists of the upper die and lower die and the manipulation of the rack.
- Electrical parts: electronic components concentration in a frame at the bottom of the drawer, loose screws can be pulled out as a whole.
- The machine is corollary equipment of the cone pizza machine equipment, used to fill cheese, meat, and other delicious stuffing.


## Technical Parameters:

| Model | GG40A |
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| Capacity | 40pcs/time |
| Pizza Cone Size | Height12cm*dia.5cm*Thickness 5mm |
| Baking time | Cast Iron Mould, Machine covered with <br> carbon plate and stainless steel plate |
| Material of Machine | 380 V |
| Voltage | $15-18 \mathrm{KW}$ |
| Power | $1080 * 800 * 1440 \mathrm{~mm}$ |
| Dimension | $1170 * 970 * 1550 \mathrm{~mm}$ |
| Packing Size | 680 kg |
| Gross Weight |  |

