

Ice Cream Cone Machine 24 Moulds GG-24



24 head Ice cream cone maker machine is specially designed to produce beautiful cream cones by using flour as raw material. It is the ideal equipment to make holder or container for ice cream or other similar food. The moulds of this series cone machine are interchangeable, the same moulds can be used in all this series machine. By changing the mould you can produce cone with different size and shapes. The machine with humanization design is easy to operate, convenient and practical.

Operation of Wafer Ice Cream Cone Machine

- The machine should be put flatly on table level, may not be inclined.
- Turn on the machine and set upper and lower mold temperature, and then wait for the temperature rise.
- After the temperature rise, make the upper and lower mould closer.
- Pour your raw material(flour), close the upper and lower moulds, after about one to two minutes, cone shape.
- Open the moulds, cone will automatically fall into the following channels and sliding out.
- Finally,repeat the above process.

Technical Parameters:

Model	GG-24
Capacity	600-800/h
Mould	24
Time	1-2mins
Power	12KW
Voltage	220/380
Weight	350KG
Size	730*800*1380mm