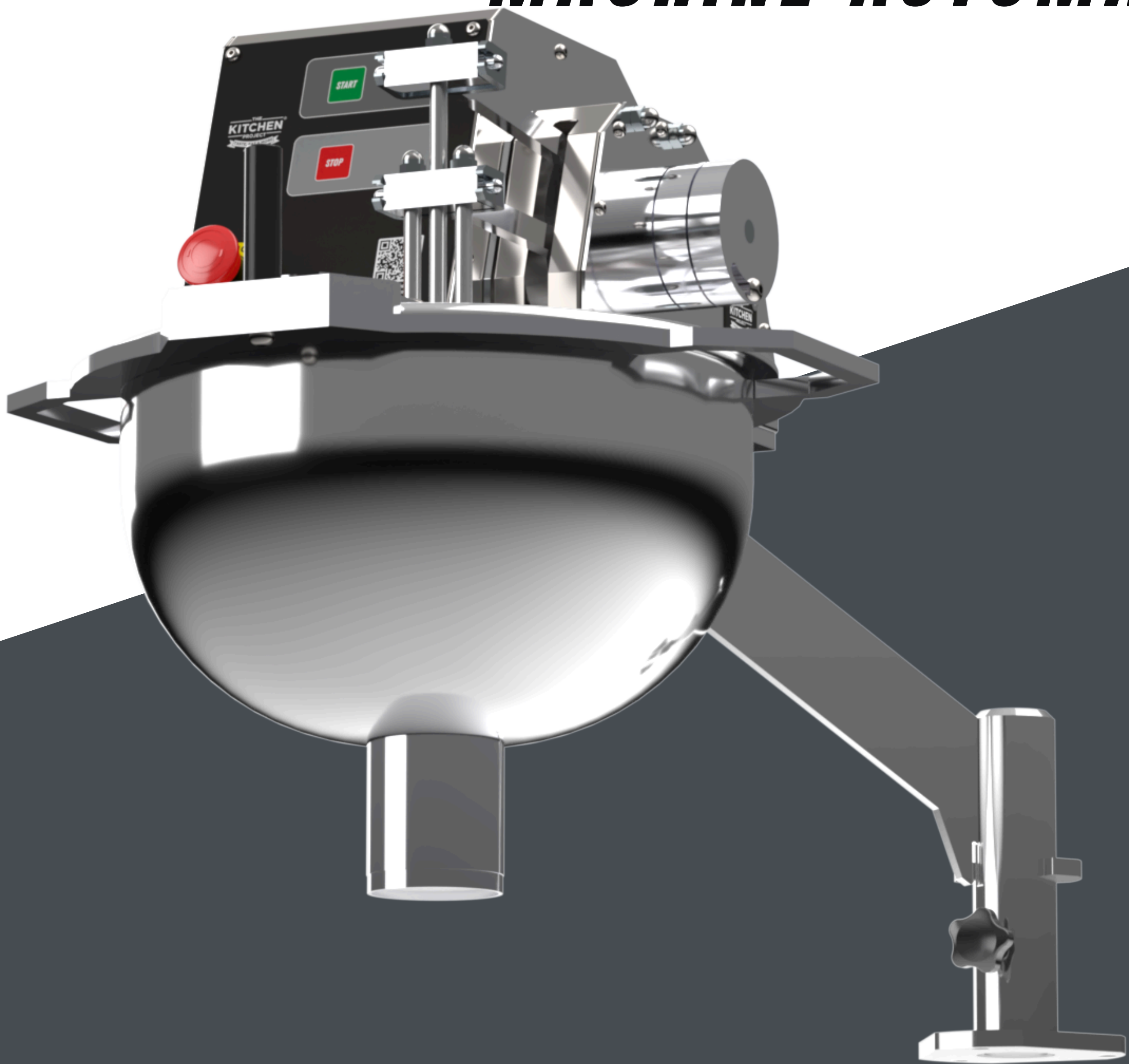


THE KITCHEN PROJECT

CROUSTILLONS LOKMA

MACHINE AUTOMATIC




**SUPPORTS YOUR PASSION FOR
THE FOOD YOU CREATE AND
THE PEOPLE YOU SERVE.**

THE
KITCHEN
PROJECT
TASTE, EAT & MORE
ESTD 2015

www.thekitchenproject.eu

 DOUGH CUTTING WITH AUTOMATIC START.
AUTOMATIC CUTTING WITH ADJUSTABLE LENGTH.
CONTROL PANEL PLACED ON THE FRONT FOR EASY USE.

 DÉCOUPE DE PÂTE AVEC DÉMARRAGE AUTOMATIQUE.
LONGUEUR RÉGLABLE. PANNEAU DE COMMANDE PLACÉ
À L'AVANT POUR UNE UTILISATION FACILE.

 DOUGH CUTTING SYSTEM
-
SYSTÈME DE COUPE DE
PÂTE

 EASY REMOVABLE
DOUGH HOPPER
-

 HOPPER À PÂTE
FACILEMENT
AMOVIBLE

 MOLD CHANGE
FEATURE
-

 FONCTION DE
CHANGEMENT
DE MOULE

 DOUGH CUTTING PIPE
CUTTING SYSTEM
-

 SYSTÈME DE COUPE DE PÂTE

 JOINT USED FOR
ASSEMBLING
THE MACHINE
-

 JOINT UTILISÉ POUR
ASSEMBLER LA MACHINE

The Automatic Croustillons Lokma Machine is designed to work quickly and efficiently.

It is made entirely of stainless steel and aluminum, so its service life is long. The Automatic Croustillons Lokma Machine is attached to an adjustable and rotatable support leg. It is very easy to assemble. The support leg is mounted to the left or right corner of the frying unit with fixing bolts. The machine is then placed in the slot in the support leg and the installation is complete. The Automatic Croustillons Lokma Machine works with 220v electricity. Its 25w motor saves electricity. The machine does not need special electrical power, it can easily operate at 16 amps with a standard fuse used in homes. 3 molds in total come with the machine (one on the machine, two in the package) Molds can be changed by rotating inside the hopper pipe.

Thanks to its equal cutting feature, the shaping mold can produce 2, 4 or 5 pieces of dough at a time, depending on the mold. Using the 5 pieces mold, one can make an average of 250 pieces of lokma dessert per minute.

