

SWEETY™ FONDANT SHEETER

Great For Sugar Icing, Sugar Paste and Cake Fondant

Increase Your Profits 50%- 70%!

**BIG PROFITS
IN FONDANT
CAKES!**



Exclusive Teflon Coating

**NO STICKING
OF
FONDANT!**

**UNIFORM
SHEETING!**



- Increase your profits by adding Fondant Cakes.
- Provides the Culinary Chefs the latest technology with special non stick Teflon surface on conveyor.
- Safe, fast and easy operation.
- Save time and labor or uneven hand rolling.
- Easy to clean and maintain.
- Uniform, precision for dough and fondant sheeting.
- Simple adjustments for uniform thickness.
- Rolls dough and fondant from 16", 20" 28" long (Choose Model).
- Safety sensors for automatic shut off.
- Drive mechanism isolated from rolling area.
- 208/220v. (For other voltage, please consult factory)
- Roll thickness 0 - .19".
- Stainless steel frame.
- 24/7 Nationwide service.
- 1 Year Parts & Labor.
- CE Approved. Conforms to UL & NSF Standards



MODEL	SIZE W X L X H
UNI-FONDANT-16	16" x 20" x 18"
UNI-FONDANT-20	20" x 20" x 18"
UNI-FONDANT-28	28" x 22" x 18"

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