

COMMERCIAL DOSA PLATE

Making delicious dosas was never this easy!

The Maxel Commercial Dosa Plate can be purchased in custom sizes, and has industry quality build and durability. It comes with 2 burners with dedicated knobs for uniform heat distribution.

The plates are of high thickness which helps to retain heat for a longer period of time, and the splash guard helps to avoid any spillage of food. The plate comes with two individual burners, which can be used separately or together as per the requirement.



Features



Twin Burners For
Uniform Heating



Dedicated Knobs
For Each Burner



Food Grade
SS Body



Sturdy Build



Customizable Sizes



High Thickness
Durable Main Plate



Drain For Excess
Oil & Water



Regulator
For Plug & Play Usage

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Technical Specifications

Product Code	Machine Dimensions (LxBxH)	Machine Weight in kg	Main Plate Size
LEP881	58" x 42" x 36"	125	3' x 2.25'
LEP233	70" x 42" x 36"	225	4' x 2.25'
LEP245	82" x 42" x 36"	325	5' x 2.25'
LEP234	94" x 42" x 36"	425	6' x 2.25'

*Above data is subject to change without any prior notice