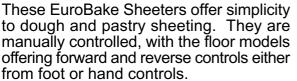
Dough Sheeters





The dough thickness has a locking scale with a final thickness stopper. One of the most unique features of these sheeters is that they offer a single line tracking system in order to eliminate belt wander.



At the end of the day, the unit can be simply moved about on its wheels, the belts folded up and away allowing more room for cleaning around the machine, and not to mention the easy to remove scrapers, also for easy cleaning.

ESM-520S-BSL		
Conveyor and Rollers		
Working Width	500mm	
Infeed Tray Length	430mm	
Gap Between Rollers	1-30mm	
Motor		
Power	0.55kW	
Electrical Requirements		
Voltage	400v	
Frequency	50Hz	
Phases	3	
Connection	4-Pin PDL 56 PA 416	
Dimensions		
Width	970mm	
Depth	940mm	
Height	580mm	
Weight	80kg	

ESM-520S		
Conveyor and Rollers		
Working Width	500mm	
Conveyor Table Length	890mm	
Gap Between Rollers	1-30mm	
Motor		
Power	0.55kW	
Electrical Requirements		
Voltage	400v	
Frequency	50Hz	
Phases	3	
Connection	4-Pin PDL 56 PA 416	
Dimensions		
Width	2070mm	
Depth	940mm	
Height	580mm	
Weight	100kg	

ESM-520		
Conveyor and Rollers		
Working Width	500mm	
Conveyor Table Length	980mm	
Gap Between Rollers	1-30mm	
Motor		
Power	0.75kW	
Electrical Requirements		
Voltage	400v	
Frequency	50Hz	
Phases	3	
Connection	4-Pin PDL 56 PA 416	
Dimensions		
Width	2610mm	
Depth	1030mm	
Height	1170mm	
Weight	170kg	









Pastry Brakes are good for bakeries with confined spaces, these are essentially the same machine as the pastry sheeter, but without the belts.



Dough Sheeters

BAKERY SERVICES

