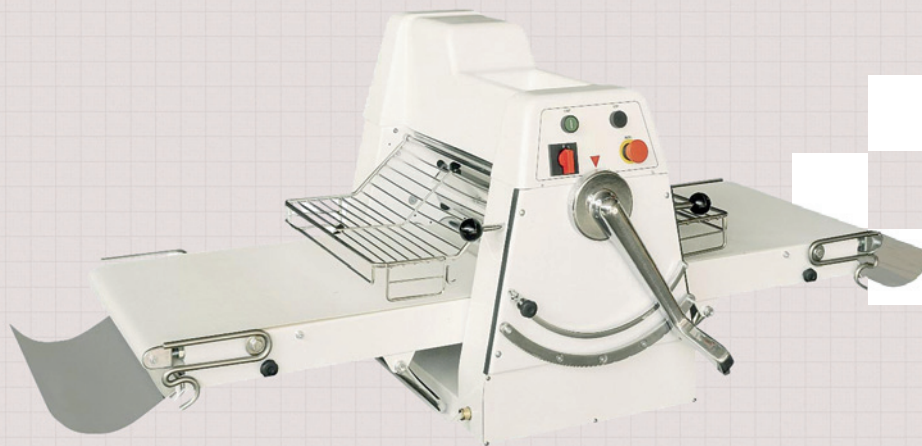


BENCH SHEETER

KSHB500



PASTRY LINE



Description: Machine purposely designed to sheet all kinds of pastry dough: puff pastry, short pastry, leavened pastry, croissant and Danish pastry.

- > Speedy and noiseless machine supplied with conveyor belts with different speeds.
- > Machine body made of cast aluminium and fabricated steel.
- > Sheetting cylinders made of chrome-plated steel, supplied with anti-adherent scrapers.
- > Belts made of polyester and food grade PVC.
- > Dough thickness adjustment by handle.
- > Belt reverse by joystick.
- > Max. distance between rollers: 35 cm
- > Moulder by-pass belt to collect cut pieces before the moulder

Standard equipment:

Two rolling pins of dried and evaporated beech wood for sheet rolling.

TECHNICAL DATA

Dim. in operation cm
Dim. in stand-by cm
Belts size cm
Weight kg
Power kW

KSHB500

87x190x57h
87x59x64h
50X95
100
0,75

