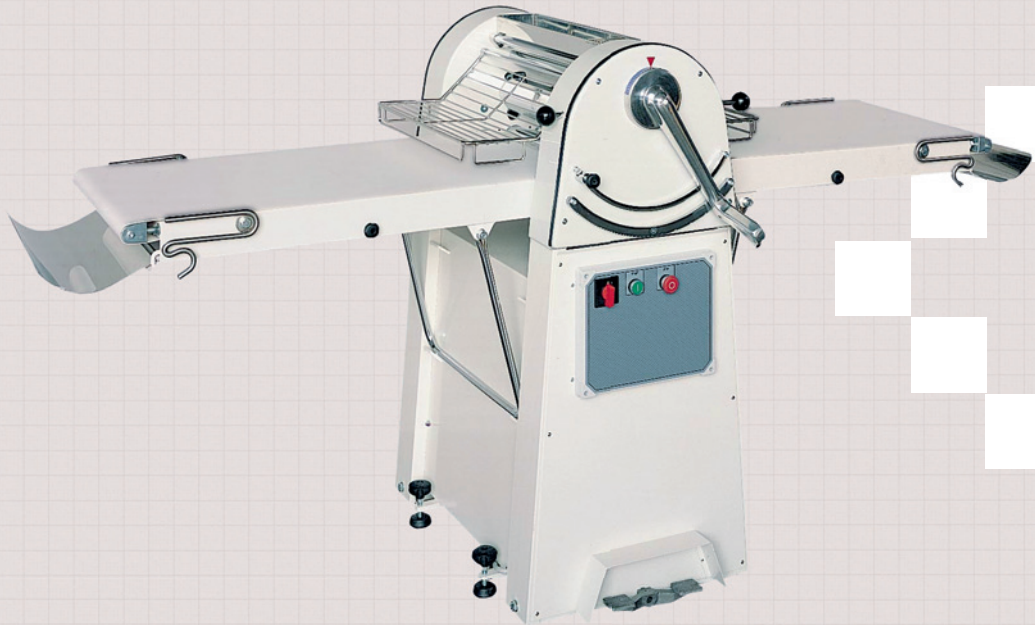


# PASTRY SHEETER

## KSH500-600



# 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 in cast aluminium and fabricated steel.
- > Sheeting 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 lever control and pedal.
- > Belts mounted on folding-up arms to reduce overall size when the machine is in stand-by.

**Standard equipment:**

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

**R MODEL**

Sheeter with belts length on request.

**V MODEL**

Sheeter with 2 speeds.

**VC MODEL**

Sheeter with belts size of 60x120 cm, 2 speeds, complete with croissants cutting rollers.

**INDUSTRIAL VERSION:**

SPECIFICATIONS ON REQUEST

AUTOMATIC AND SEMI-AUTOMATIC VERSION AVAILABLE ON REQUEST

**TECHNICAL DATA**

		<b>KSH500</b>	<b>KSH600</b>
Dim. in operation	cm	88x190x116h	101x240x116h
Dim. in stand-by	cm	88x56x170h	101x64x196h
Belts size	cm	50x95	60x120
Cylinder max. opening	cm	35	40
Weight	kg	160	220
Power	kW	0,75	0,75

