

NEW Tabletop Version



Description

MONO Equipment's affordable NEW Tabletop Pastry Sheeter* provides the perfect solution for small businesses that have limited space but need to produce a wide range of high quality products.

The reversible Pastry Sheeter is designed to sheet all types of dough and the dough thickness can be quickly and easily changed thanks to the adjustable ergonomic handle.

Available in four size formats, the Pastry Sheeter is simple and easy to operate.

*Manufactured in Italy

Dimensions

| | |
|--------------|---|
| Length: | 1750mm |
| Width: | 900mm |
| Belt Length: | 750mm |
| Belt Width: | 500mm |
| Weight: | 150kg |
| Power: | Single phase option available 0.55kW/three phase/400v/50Hz |

Features

- Suitable for all types of dough including puff, croissant, biscuit, doughnut and short crust dough
- Available in 4 size formats
- Small footprint
- Simple and easy to use
- Conveyors, can be raised for ease of cleaning
- Single person operation
- Ergonomic designed handles avoids strains and improves efficiency
- Safety guards conform to strictest safety requirements
- Easy to remove polyethylene scrapers

