

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

RONDO® Floor Model Sheeter

MODEL: A-Frame SSO 615

Features:

- Designed for small size bakeries and food service kitchens
- Safe and easy to handle
- For starting one of the two green buttons are pushed
- For stopping either lift the safety guard or push the red button
- Piston grip allows adjusting the rollers in a quick and easy way
- Scale assists in precise settings
- Final thickness to ensure identical thickness for every product
- Scrapers can be easily removed
- When not in use, conveyors can be raised



Purpose:

This machine is used for consistent flattening of pizza dough, laminated dough or cookie dough

Specifications

Power	220 V, 3 PH, 60Hz, 0.75 HP, 2.3 Amps
Width of conveyor belts	24 "
Table width	24 1/2"
Table overall length	95"
Roller length	25"
Roller gap	1/64" - 1 3/16"
Speed of discharge conveyor	20"/sec
Net Weight	160 kg
Crate Dimension	L 53" x W 38" x H 67"