

**Vesmach**

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

## **RONDO® Bench Type Sheeter**

MODEL: STM 513

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
- Machine can sit on an 8 ft. work bench
- 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, 3PH, 60Hz, 0.75 HP, 2.3 Amps
Width of conveyor belts	18 3/4"
Table width	19 1/4"
Table overall length	61"
Roller length	19"
Roller gap	1/64" - 1 3/16"
Speed of discharge conveyor	20"/sec
Net Weight	80 kg
Crate Dimension	L 41" x W 27" x H 31"