

PIZZERIA BAKERY PASTRY > SHEETER

LAMINATOR UD SFB 500X1420 1V 400V

Code 2521.902



They can work any type of pasta to very thin thicknesses. Rolling cylinders are hard chrome plated, ground and polished. The scrapers can be easily disassembled to allow cleaning. The bearings are all shielded to prevent the infiltration of flour. Conveyor belts are variable speed to avoid wrinkles in the sheet. The trays can be lifted, so as to contain the overall dimensions when the machine is at rest. The electrical system is low voltage and has dual control (manual and pedal). The protections are of the accident prevention type and are connected to the electrical system by means of limit switches.

TECHNICAL SPECIFICATIONS

Characteristic	Unit	Value
Opened conveyor dimensions	mm	1800x880x650
closed conveyor dimensions	mm	450x640x750
Conveyor measure	mm	500x710
Cylinder lenght	mm	500
Cylinder diameter	mm	60
Opening cylinders	mm	0-35
Net - Gross Weight	kg	120
Power	Hp	1
Tension	V	400