

PIZZERIA BAKERY PASTRY > SHEETER

LAMINATOR UD SF 600 2 VE

Code 2521.910



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, they can be removed. 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. The machine is mounted on wheels to facilitate movement.

TECHNICAL SPECIFICATIONS

Characteristic	Unit	Value
Opened conveyor dimensions	mm	2780x1010x1160
closed conveyor dimensions	mm	900x1010x1960
Conveyor measure	mm	600x1200
Cylinder lenght	mm	600
Cylinder diameter	mm	70
Openning cylinders	mm	0-35
Net - Gross Weight	kg	215
Power	Hp	1
Tension	V	400