

Commercial Dough Sheeter

This high-performance dough sheeter is designed for efficient dough processing. It features adjustable rollers for precise thickness control and a stainless steel construction for hygiene.



Overview

Professional Dough Processing Solution

This commercial dough sheeter is engineered for high-performance dough processing in professional bakeries and food production facilities. It features adjustable rollers for precise thickness control, ensuring consistent results for pastries, egg tarts, and other dough-based products. The unit is designed for durability and ease of use, incorporating a foldable design to optimize workspace efficiency.

Technical Specifications

Power Output

750 W

Power

Electrical Requirements

- Voltage: 200/380V
- Frequency: 50Hz

Dimensions & Weight

Attribute	Value
Weight	220 kg
Dimensions (LxWxH)	240 x 95 x 120 cm
Worktable Width	500 mm

Performance Features

Intelligent Control System

The sheeter utilizes an advanced frequency changer control system with a double-speed design. This setup provides high power with low noise output, ensuring stable operation even when producing super-thin dough.

Roller Thickness Range	50 mm
Key Operational Benefits	Stainless Steel Rollers, Dual Speed Control, Foldable Design, Easy Cleaning, Anti-friction Conveyor