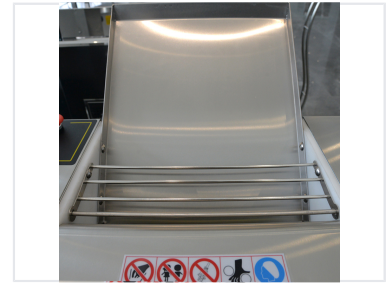


Semi-Automatic Dough Sheeter

This semi-automatic sheeter is designed for efficient dough processing in bakeries and food service establishments. Constructed from durable stainless steel, it ensures hygiene and longevity.



ADDITIONAL IMAGES



Product Overview

Professional Dough Processing Solution

This semi-automatic dough sheeter is engineered for efficiency and hygiene in commercial bakery and food service environments. Featuring a robust stainless steel body, it offers high-load motor performance suitable for various dough types. With precise roller adjustments and user-friendly operation, it helps consistent production for pastries, pizzas, and artisanal baked goods.

Technical Specifications

Roller Adjustment Range

5 mm

Minimum Thickness

25 mm

Maximum Thickness

Material

Stainless Steel

Key Features

Target Applications

Bakeries • Restaurants • Food Processing Facilities

Operation

Semi-Automatic, Stepless Adjustment, Manual Fine-Adjustment Crank

Safety and Maintenance

Safety Systems

- Safety switch
- Emergency stop button
- Safety guards