



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,37
net weight (Kg)	22
breadth (mm)	420
depth (mm)	450
height (mm)	410

PROFESSIONAL DESCRIPTION

Professional sheeter with 1 pair of 30 cm long rollers :

- This machine is **ideal for pastry laboratories** and has been **designed for the processing of plastic chocolate , sugar pastes , almond paste and for many other types of sheets from marzipan to shortcrust pastry ;**
- **robust structure completely in 18/10 stainless steel ;**
- simple and compact design;
- **30 cm long rollers made of resin ;**
- **millimetric thickness adjustment which allows you to obtain very thin sheets : minimum roller opening 0.2 mm , maximum 8.5 mm ;**
- **molded and Teflon-coated slide** complete with resin idle rollers designed to facilitate the sliding of the dough;
- absolute operator safety thanks to the patented solution which allows the introduction of the dough up to a thickness of 30 mm;
- **practicality of processing thanks to the second entrance close to the laminating rollers to prevent the dough from folding on itself**, another patented solution, **with these two independent entrances it is like having two machines in one ;**
- **exclusive and patented system for millimetric adjustment of the thickness of the dough** with a comfortable, robust and practical lever which, by acting simultaneously on the two laminating rollers, allows an opening of 8.5 mm.
- COMPLYING WITH ALL HYGIENE AND SAFETY STANDARDS IN FORCE IN THE WORLD.

CE mark

CODE	DESCRIPTION	PRICE/DELIVERY
IG-3300/MPZ30	Stainless steel sheeter with 1 pair of 30 cm long rollers, double input for sugar pastries, shortcrust pastry, croissants and plastic chocolate, V.230/1,	€ 1.340,36 <i>VAT excluded</i>

