



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,37
<b>net weight (Kg)</b>	27
<b>breadth (mm)</b>	520
<b>depth (mm)</b>	450
<b>height (mm)</b>	410

#### PROFESSIONAL DESCRIPTION

**Professional sheeter with 1 pair of 40 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;
- **40 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 pastry;
- 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
<b>IG-3300/MPZ40</b>	Stainless steel sheeter with 1 pair of 40 cm long rollers, double input for sugar pastries, shortcrust pastry, croissants and plastic chocolate, V.230/1,	<b>€ 1.494,65</b> <i>VAT excluded</i>

