



CODE	DESCRIPTION	PRICE/DELIVERY
IG-3300/MPZ60	Stainless steel sheeter with 1 pair of rollers 60 cm long, double entry for sugary pastries, shortcrust pastry, croissants and plastic chocolate, V.230 / 1, Kw.0.37, Weight 35 Kg, dim.mm.720x450x410h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

Professional sheeter with 1 pair of rollers 60 cm long :

- this machine is **ideal for pastry shops** 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 ;**
- **sturdy structure completely in 18/10 stainless steel ;**
- simple and compact design;
- **60 cm length rollers made of resin ;**
- **millimetric thickness adjustment that allows to obtain very thin sheets : minimum opening of rollers 0.2 mm , maximum 8.5 mm ;**
- **molded and Teflon-coated slide** complete with resin idle rollers designed to facilitate the sliding of the sheet;
- absolute operator safety thanks to the patented solution that allows the introduction of the dough up to a thickness of 30 mm;
- **practicality of processing thanks to the second opening close to the rolling rollers to prevent the dough from folding back on itself**, another patented solution, **with these two independent entrances it is like having two machines in one ;**
- **exclusive and patented millimetric adjustment system of the dough thickness** with a comfortable, sturdy and practical lever which, acting simultaneously on the two lamination rollers, allows an opening of 8.5 mm.
- COMPLYING WITH ALL THE REGULATIONS OF HYGIENE AND SAFETY IN FORCE IN THE WORLD.

CE mark

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,37
net weight (Kg)	35
breadth (mm)	720
depth (mm)	450

