Dough sheeters
Dough Sheeter, floor standing belt, 2 Speed - 600 mm

## NAME \#

## SIS \#

## AIA \#



603538 (LMP600BF) Dough Sheeter, floor
standing belt, 2 speed - 600
$\mathrm{mm}-380-415 \mathrm{~V} / 3 / 50-60$

## Short Form Specification

## Item No.

Floor standing belt dough sheeter. 2 speeds. Working width 600 mm and 2 working belts 1300 mm in length. Rolling direction can be inverted by the movement of a joystick. Cylinders can be regulated from 0,1 to 34 mm in thickness. Chromium plated steel rollers ( $71,5 \mathrm{~mm}$ diam.) Smooth surfaces are painted white. The upper and lower roller scrapers are easily removable for cleaning. The slides can be raised to save space. The belts can be removed for washing. Safety grating is hinged on the structure and equipped with a safety micro-switch to avoid injury. If the gratings are raised over a dangerous level the motor will stop. Flour container fixed on the top of the machine. Emergency stop button with lock and manual re-start ensures the cylinders stop immediately guaranteeing operator safety. Remote foot pedal to change rolling direction and cutting module for croissants $130 \times 140 \mathrm{~mm}$ are available as optional accessories.

## Main Features

- Belt dough sheeter for large productions.
- Working width of 600 mm and belt 1300 mm in length.
- Flour container fixed on the top of the machine.
- Safety grids hinged to the structure, equipped with a safety micro-switch against injury.
- Motor stops if gratings are raised to a dangerous level.
- Emergency stop button with lock and manual restart to ensure cylinder halt for added operator safety.
- General electrical protection by fuses.
- Motor protected by a circuit breaker.
- Remote foot pedal to change rolling direction, available as optional accessory.


## Construction

- 2 speeds.
- Low speed: belt entry feeding speed of $11.5 \mathrm{~m} / \mathrm{min}$ and exit feeding speed of $21.4 \mathrm{~m} / \mathrm{min}$.
- High speed: belt entry feeding speed of $24.4 \mathrm{~m} / \mathrm{min}$ and exit feeding speed of $42.7 \mathrm{~m} / \mathrm{min}$.
- 71.5 mm diameter cylinders adjustable from 0.1 to 34 mm in thickness.
- Slides can be raised to save space and the belts can be removed for washing.
- Chromium plated steel rollers.
- Floor standing belt dough sheeter mounted on wheels.


## Optional Accessories

- Remote foot pedal (low

PNC 653600 tension 24 V ) to change rolling direction. For electric dough sheeters

- Cutting module for croissants. PNC 653601 Triangle cut 130x140 mm Dough Sheeter, floor standing belt, 2 Speed - 600 mm

$\mathrm{EI}=$ Electrical inlet (power)


Electric
Supply voltage:
603538 (LMP600BF)
Total Watts:
$400 \mathrm{~V} / 3 \mathrm{ph} / 50 \mathrm{~Hz}$
1.1 kW

Key Information:
External dimensions, Width:
3050 mm
External dimensions, Depth:
External dimensions, Height:
Net weight (kg):
1020 mm
1290 mm
240

