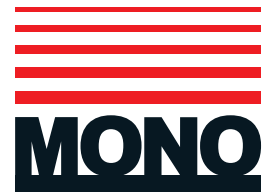


NEW Manual Floor Standing Pastry Sheeter

Pastry Sheeting Has Never Been So Easy



Innovative equipment
for traditional baking



MONO's **NEW** Manual Floor Standing Pastry Sheeter incorporates high-end quality with a sleek and efficient design. The ease-of-use makes it straight forward to produce a wide range of pastries including puff pastry, croissants and tarts by effortlessly sheeting the dough into the required thickness.

The Floor Standing Pastry Sheeter has been designed to save time, effort and money when producing a large variety of products while still maintaining the highest quality. You can always ensure consistency and accuracy when using a pastry sheeter to produce a uniformity of shape and size resulting in perfectly baked goods.

Pastry thickness can be easily adjusted to adapt to the specific product being produced, making it a highly versatile and convenient tool for a range of laminated and pastry goods.

The ergonomic design makes it simple and easy to use which means it can be operated successfully with minimal training. The removable and movable parts also allow for in-depth cleaning between uses.

Six sizes are available to suit a variety of spaces and bakery environments, each created with the finest materials to produce the highest standard of product.

7 Key Features

- Variable speed motor
- Reversible belt system
- Ergonomic handle
- Integrated safety guards
- Simple manual operation
- Easy to remove polyethylene scrapers
- Emergency Stop button for peace of mind

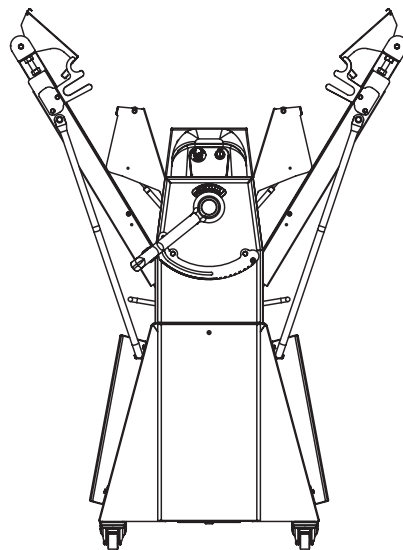
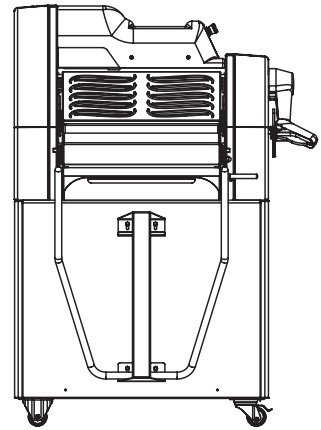
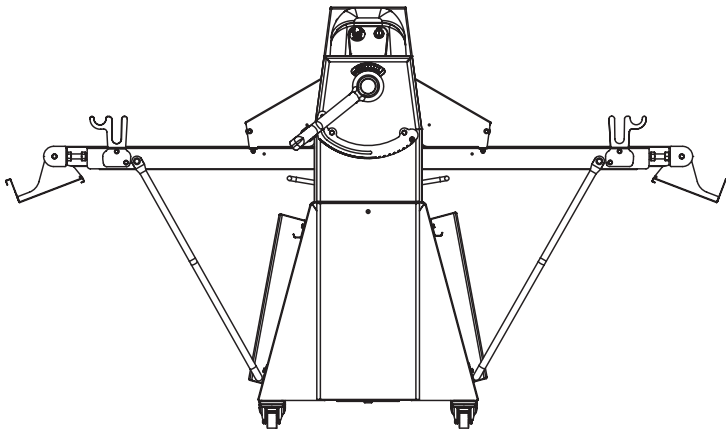
7 Key Benefits

- Simple and easy to use
- Effortless sheeting and lamination
- Suitable for all types of dough
- Free standing - releases valuable tabletop space
- Optional Cutting Station add-on
- Consistent pastry thickness
- Conveyors can be raised for ease of cleaning

Specifications and Dimensions

Specifications	SHE50B075B	SHE50B100B	SHE50B120B	SHE60B100B	SHE60B120B	SHE60B140B
Length (mm)	2,070 (81½")	2,340 (91¼")	2,790 (110")	2,340 (91¼")	2,790 (110")	3,215 (126½")
Width (mm)	980 (38½")	980 (38½")	980 (28½")	1,080 (42½")	1,080 (42½")	1,080 (42½")
Height (mm)	1,355 (53½")	1,355 (53½")	1,355 (53½")	1,355 (53½")	1,355 (53½")	1,355 (53½")
Belt width (mm)	500 (19½")	500 (19½")	500 (19½")	600 (23½")	600 (23½")	600 (23½")
Belt length (mm)	1,820 (71½")	2,095 (82½")	2,535 (99¾")	2,095 (82½")	2,535 (99¾")	2,945 (116")
Measuring cylinder diameter (mm)	80 (3")	80 (3")	80 (3")	80 (3")	80 (3")	80 (3")
Weight (kg)	170 (375lbs)	175 (386lbs)	180 (397lbs)	180 (397lbs)	185 (408lbs)	190 (419lbs)
Max dough capacity (kg)	6 (13lbs)	6 (13lbs)	6 (13lbs)	8 (18lbs)	8 (18lbs)	8 (18lbs)
Input (meters per minute)	17 (56ft)	17 (56ft)	17 (56ft)	21 (69ft)	21 (69ft)	21 (69ft)
Output (meters per minute)	28 (92ft)	28 (92ft)	28 (92ft)	32 (105ft)	32 (105ft)	32 (105ft)
Electrics*						
Installed Power (kw)	0.55	0.55	0.55	0.75	0.75	0.75
Power Supply	Single Phase or 3 Phase					

*An electrical socket must be protected by a 30mA Residual Current Device (RCD) before installation and commissioning.



V:1(Oct 2022)