

Confectionery

Pastry sheeter

SF600



Description

The SF600 has been designed and developed to be both functional and easy to use.

The SF/SFB500/SF600 models have been specially designed for use in hotels, restaurants, pastry shops and also for use in small to medium sized bakeries.

The machines are very easy and safe to use and comply with international safety standards.

Features

- Can be supplied on request with a cutting roller which can be easily fitted to the machine
- When the pastry reaches the required thickness it is automatically reeled up onto the rolling pin
- Cutting rollers can be tailor made to give all types of croissants and any kind of bakery product
- Works all kinds of dough, even of very thin thickness
- Scrapers can be removed in just a few seconds for daily cleaning
- Rolling cylinders are calibrated, polished and chrome plated with hard chrome
- The bearings are all screened to avoid contamination
- A handy space saving device when the machines are not in use is that the tables can be folded up and on the SF600 model can be removed

Machine Reference

Reference	Model
FG409	SF600

Options

- Cutting roller

Dimensions:

Working:

Height: 1160mm
Width: 2780mm
Depth: 1010mm
Weight: 215 kg
Power: 1 Hp

Closed:

Height: 1960mm
Width: 640mm
Depth: 1010mm
Weight: 215 kg
Power: 1 Hp

Cylinder length: 600mm
Cylinder diameter: 70mm
Opening of cylinder: 0 - 35mm
Belt measurements: 600x1200mm



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