

Confectionery

Pastry sheeter

SFB500



Description

The SFB500 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

- This bench model is ideal for use in small areas
- Works all kinds of dough, even if it's very thin
- 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	SFB500

Dimensions:

Working:

Height: 750mm
Width: 1800mm
Depth: 640mm

Closed:

Height: 750mm
Width: 450mm
Depth: 640mm

Weight: 115 kg
Power: Single phase; 220/240V; 50Hz

Cylinder length: 500mm
Cylinder diameter: 60mm
Opening of cylinder: 0 - 35mm
Belt measurements: 500x715mm



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