

NEW Manual Pastry Sheeter with Cutting Station

Pastry Sheeting Has Never Been So Easy



MONO's **NEW** Manual Floor Standing Pastry Sheeter with Cutting Station 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 effortless sheeting the dough into the required thickness. With the added feature of a Cutting Table, pastry can be accurately, and automatically, cut into desired shapes and lengths.

The Pastry Sheeter with Cutting Station 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 provide a uniformity of shape and size resulting in perfectly baked goods.

The pastry thickness can easily be adjusted to adapt to the specific product being produced, making it a highly versatile and convenient tool for a variety 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.

The Manual Pastry Sheeter with Cutting Station is created with the finest materials to produce the highest standard of product.

7 Key Features

- Pastry Cutting Station
- Variable motor speed
- Reversible belt system
- Ergonomic handle
- Integrated safety guards
- Simple manual operation
- Easy to remove polyethylene scrapers

7 Key Benefits

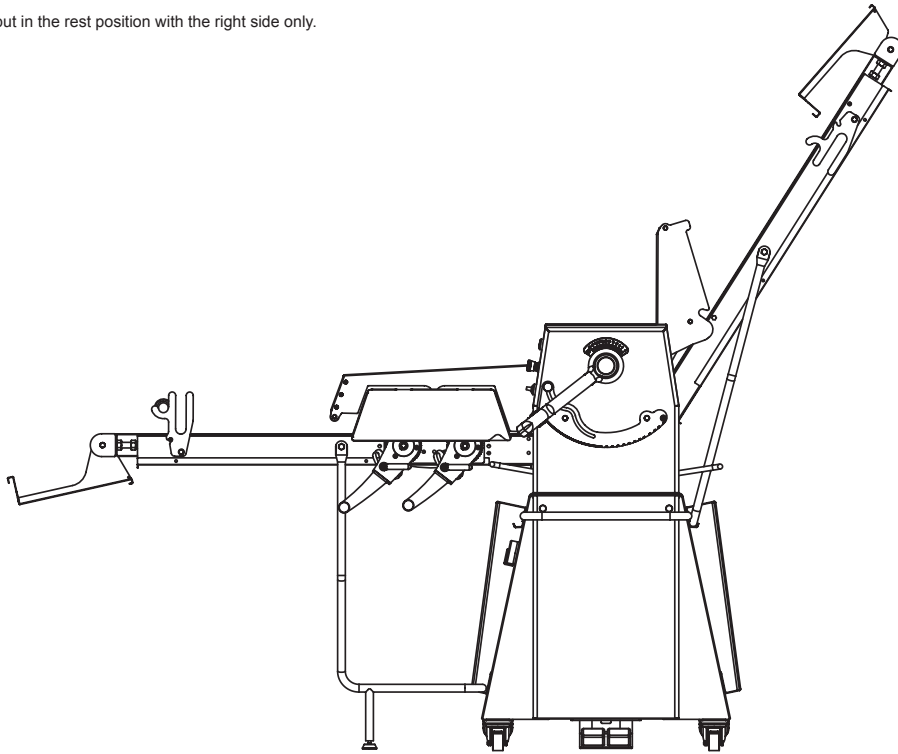
- Simple and easy to use
- Accurate and consistent pastry cuts
- Suitable for all types of dough
- Free standing - releases valuable tabletop space
- Consistent pastry thickness
- Conveyors can be raised for ease of cleaning
- Effortless sheeting and lamination

Specifications and Dimensions

Specifications	SHE6014DT
Length (mm)	2,940 (115¾")
Width (mm)	1,130 (44½")
Height (mm)	1,215 (48")
Belt width (mm)	600 (23.6")
Belt length (mm)	3,410 (134¼")
Measuring cylinder diameter (mm)	80 (3")
Weight (kg)	310 (684lbs)
Max dough capacity (kg)	8 (18lbs)
Input (meters per minute)	21 (69ft)
Output (meters per minute)	32 (105ft)
Electrics*	
Installed Power (kw)	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.

This model can be put in the rest position with the right side only.



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