

NEW Manual Tabletop Pastry Sheeter

The Perfect Solution for Small Spaces



MONO's **NEW** Tabletop Pastry Sheeter incorporates high-end quality components with a compact design, making it perfect for bakeries that are tight on space. 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 to the required thickness.

The Tabletop 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 provide a uniformity of shape and size resulting in perfectly baked 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 versatility of the Tabletop Pasty Sheeter makes it the perfect labour-saving addition for bakeries, patisseries and confectionery shops.

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

7 Key Features

- Reversible belt system
- Ergonomic handle
- Integrated safety guards
- Space-saving foldable tables
- Simple manual operation
- Removable components for ease of cleaning
- Emergency Stop button for peace of mind

7 Key Benefits

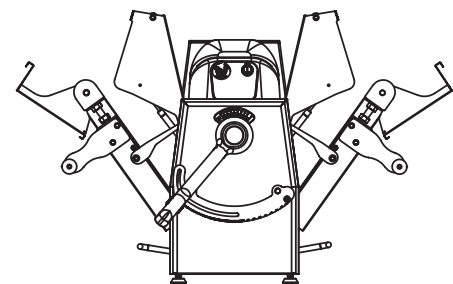
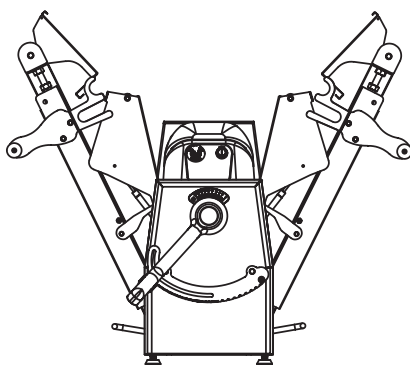
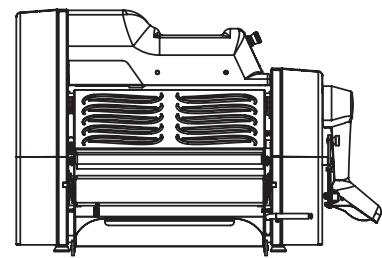
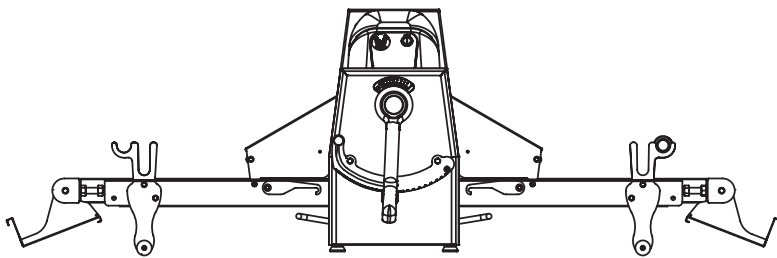
- Simple and easy to use
- Effortless sheeting and laminating
- Suitable for all types of dough
- Small enough to be kept on a tabletop
- Consistent pastry thickness
- Conveyors can be raised for ease of cleaning
- 4 models available to suit most requirements

Specifications and Dimensions

Specifications	SHE50B050 **	SHE50B075	SHE50B100	SHE60B100
Length (mm)	1,440 (56¾")	2,070 (81½")	2,340 (91¼")	2,340 (91¼")
Width (mm)	980 (38½")	980 (38½")	980 (38½")	1,080 (42½")
Height open (mm)	650 (25½")	650 (25½")	650 (25½")	650 (25½")
Belt width (mm)	500 (19½")	500 (19½")	500 (19½")	600 (23½")
Belt length (mm)	1,195 (47")	1,820 (71½")	2,095 (82½")	2,095 (82½")
Measuring cylinder diameter (mm)	80 (3¼")	80 (3¼")	80 (3¼")	80 (3¼")
Weight (kg)	130 (287lbs)	135 (298lbs)	140 (309lbs)	150 (331lbs)
Max dough capacity (kg)	6 (13lbs)	6 (13lbs)	6 (13lbs)	8 (18lbs)
Input (meters per minute)	17 (56ft)	17 (56ft)	17 (56ft)	21 (69ft)
Output (meters per minute)	28 (92ft)	28 (92ft)	28 (92ft)	32 (105ft)
Electrics*				
Installed Power (kw)	0.55	0.55	0.55	0.75
Power Supply	3 Phase, 400v 50Hz			

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

**Tables not foldable on this model.



V:1(Oct 2022)