

Dynasty HL-32004

The most widely used reversible sheeter, designed to code of Baking Industry Sanitation Standards, suitable for sheeting and stretching puff pastry, Danish bread, donut dough, croissant dough, pie dough, cookie dough, strudel, marzipan and pizza dough.

*Heavy duty aluminum alloy head housing

*Safety guard on both side of rollers

*Easy control forward & backward by push button

*Thickness adjustable between 3-50mm by AL handle



Specification:

| | |
|-----------------------|-----------------|
| Model No. | HL-32004 |
| Belting Size WxL (mm) | 500x2000 |
| Roller Size ØxL(mm) | Ø88x520 |
| Motor (HP) | 1/2 |
| Dimensions LxWxH (mm) | 2100x900x1100 |
| N.W. (Kg) | 160 |
| Voltage | 400v |
| Roller Speed | Aprox 540mm/sec |