



HL - 32004

- Heavy duty aluminum alloy head housing
- Safety guard on both side of roller
- Easy control forward & backward by push button
- Thickness adjustable between 3-50mm by AL handle

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

Specification:

Model No.	HL-32004
Belting Size WxL (mm)	500x2000
Roller Size ØxL(mm)	Ø88x520
Motor(HP)	1/2
DimensionsLxWxH(mm)	2100x900x1100
N.W.(Kg)	160
Voltage	400V
RollerSpeed	Aprox540mm/sec

