



DYNASTY

Dough Sheeter



HL-32004

Product Character

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 gaurd on both side of rollers
- Easy control forward & backward by push button.
- Thickness adjustment between 3 - 30mm by AL handle

Specifications

Model No.	Belt Size W x L (mm)	Roller Size ø x L (mm)	Motor (HP)	Dimensions (mm)			Net Weight (Kg)
				L	W	H	
HL-32004	500 x 2000	ø 88 x 520	1	2100	910	112	176

The Bakery Equipment Specialist