

Innovazione e qualità italiana
Italian innovation and quality



SFOGLIATRICE MANUALE
MANUAL SHEETER SB-ST-SF SERIES

SERIE SB-ST-SF



- I Le sfogliatrici manuali Serie SF sono le macchine ideali per la laminazione di tutti i tipi di paste (pasta sfoglia, per croissant, per pasta lievitata, frolla e per paste estremamente sottili). Destinata alle esigenze di laboratori di pasticceria, panetteria, ristoranti di piccole e medie dimensioni.
- GB The manual sheeters SF Series machines are ideal for laminating all types of pastries (puff pastry, croissant, pasta dough, pastry and pastries very thin). Designed to satisfy the requirements of pastry, bakery, small and medium-sized restaurants.

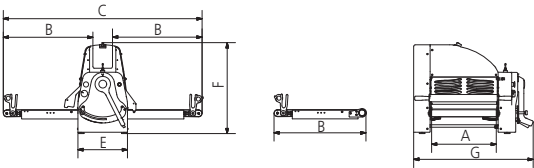
DATI TECNICI
TECHNICAL SPECIFICATIONS

Modello Model	Lunghezza cilindri Cylinders length	Lunghezza tavoli Tables length	Velocità tappeti Belt speed	Volt Volt	Potenza Power	Peso Weight
SB500-50	mm 500	mm 500	1	400/50/3	kw 0,55	kg 150
SB500-70	mm 500	mm 700	1	400/50/3	kw 0,55	kg 160
SB500-100	mm 500	mm 1000	1	400/50/3	kw 0,55	kg 170
SB500-120	mm 500	mm 1200	1	400/50/3	kw 0,55	kg 180
SB500P-50	mm 500	mm 500	Variabile/Variable	230/50/1	kw 0,55	kg 150
SB500P-70	mm 500	mm 700	Variabile/Variable	230/50/1	kw 0,55	kg 160
SB500P-100	mm 500	mm 1000	Variabile/Variable	230/50/1	kw 0,55	kg 170
SB500P-120	mm 500	mm 1200	Variabile/Variable	230/50/1	kw 0,55	kg 180
ST500-50	mm 500	mm 500	1	400/50/3	kw 0,55	kg 180
ST500-70	mm 500	mm 700	1	400/50/3	kw 0,55	kg 190
ST500-100	mm 500	mm 1000	1	400/50/3	kw 0,55	kg 200
ST500-120	mm 500	mm 1200	1	400/50/3	kw 0,55	kg 210
ST500P-50	mm 500	mm 500	Variabile/Variable	400/50/3	kw 0,55	kg 180
ST500P-70	mm 500	mm 700	Variabile/Variable	400/50/3	kw 0,55	kg 190
ST500P-100	mm 500	mm 1000	Variabile/Variable	400/50/3	kw 0,55	kg 200
ST500P-120	mm 500	mm 1200	Variabile/Variable	400/50/3	kw 0,55	kg 210
SF600-85	mm 600	mm 850	1	400/50/3	kw 0,75	kg 250
SF600-100	mm 600	mm 1000	1	400/50/3	kw 0,75	kg 250
SF600-120	mm 600	mm 1200	1	400/50/3	kw 0,75	kg 260
SF600-140	mm 600	mm 1400	1	400/50/3	kw 0,75	kg 270
SF600P-85	mm 600	mm 850	Variabile/Variable	400/50/3	kw 0,75	kg 250
SF600P-100	mm 600	mm 1000	Variabile/Variable	400/50/3	kw 0,75	kg 250
SF600P-120	mm 600	mm 1200	Variabile/Variable	400/50/3	kw 0,75	kg 260
SF600P-140	mm 600	mm 1400	Variabile/Variable	400/50/3	kw 0,75	kg 270

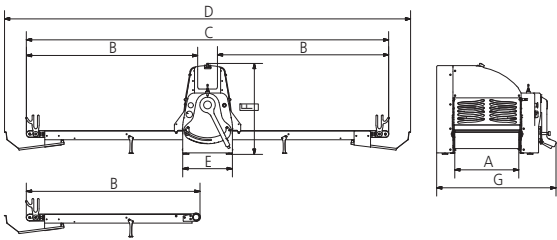
DIMENSIONI
DIMENSIONS

Modello Model	Dimensioni mm Dimensions mm						
	A	B	C	D	E	F	G
SB500-50	500	500	1120	-	380	700	920
SB500-70	500	700	1520	-	380	700	920
SB500-100	500	1100	2370	2700	380	700	920
SB500-120	500	1300	2770	3100	380	700	920
ST500-50	500	500	1120	-	580	1380	920
ST500-70	500	700	1520	-	580	1380	920
ST500-100	500	1100	2370	2700	580	1380	920
ST500-120	500	1300	2770	3100	580	1380	920
SF600-85	600	966	2070	2585	620	1163	1055
SF600-100	600	1116	2370	2885	620	1163	1055
SF600-120	600	1316	2770	3285	620	1163	1055
SF600-140	600	1516	3170	3685	620	1163	1055

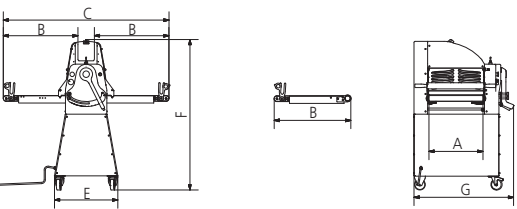
SB500-50/70



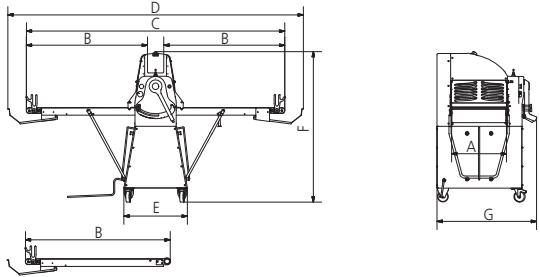
SB500-100/120



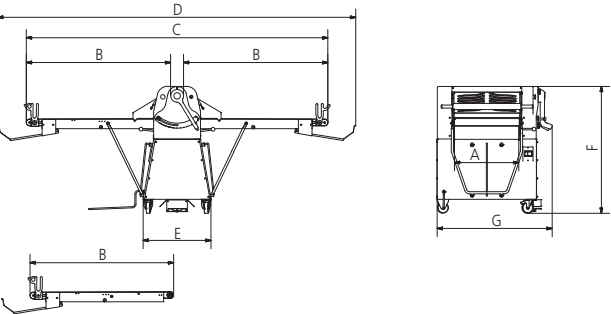
ST500-50/70



ST500-100/120

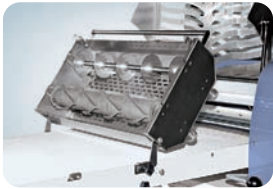


SF600-85/100/120/140



OPTIONAL

GRUPPO DI TAGLIO PER CROISSANT, PIZZETTE ECC.
CUTTING EQUIPMENT FOR CROISSANTS, PIZZAS, ETC..



MECNOSUD Srl
Pizza, Bakery and Pastry Equipment
Zona Industriale Valle Ufita
83040 Flumeri (AV) Italy

Tel/Phone +39 0825 443185/89
Fax +39 0825 443315
mecnosud@mecnosud.com
www.mecnosud.com



Quanto descritto nel presente depliant è modificabile, senza preavviso, al solo scopo di migliorare il prodotto. The adobe described is modifiable without prior warning, the sole aim being that of improving the product.