



AUSTRALIAN
BAKERY AND PIZZA

**QUALITY BAKERY
PIZZA EQUIPMENT**

Rollmatic Manual Compact Pastry Sheeters

Traditional bench type manual dough sheeter. Specialized belt speeds and aluminium handle for micrometric adjustment of rollers lowering. Joy-stick lamination cycle reversal. Stainless steel protection grids with safety microswitch and gas piston lifting device.

Performance, reliability and the same quality of the higher models. Once tables are folded it occupies very little space. Suitable for small and medium shops, restaurants and hotels.

Conveying belts with differentiated speed. Large scale for the positioning of the roller, capable of exact regulation. The pastry sheeter is rugged, durable and reliable with safety features for the operator. Tubular base support, hand control.

Also available in automatic / semi-automatic models as well as floor standing manual units.



Pastry sheeter features	SH50B	SH60B
Belt Dimension	500 x 900	600 x 1100
Sheeting Speed	25m / min	30m / min
Roller Length (mm)	500	600
Roller Diameter (mm)	60	
Roller Opening (mm)	38	
Power	3 Phase, 415V	
Weight (Kg)	138	165