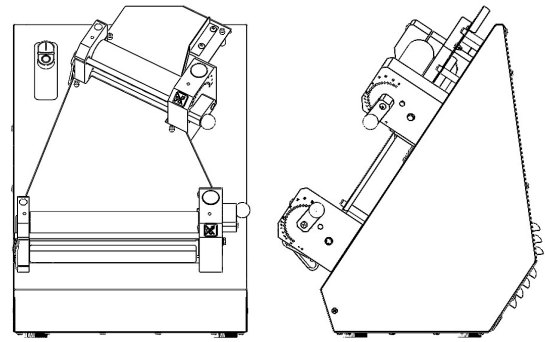
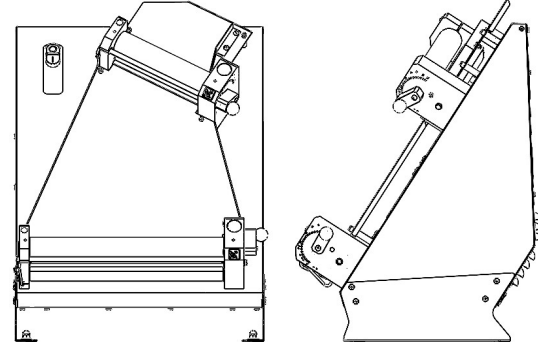


DOUBLE PASS DOUGH SHEETERS

Angled Top Roller Models

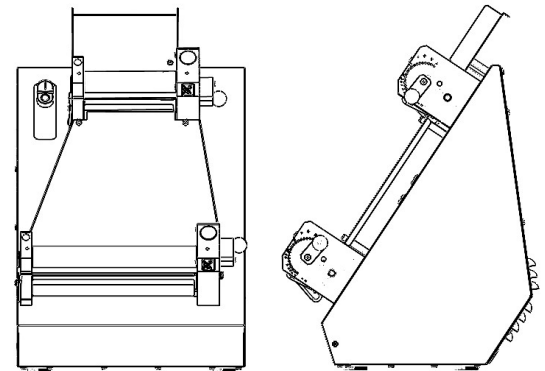


SM-30 NA

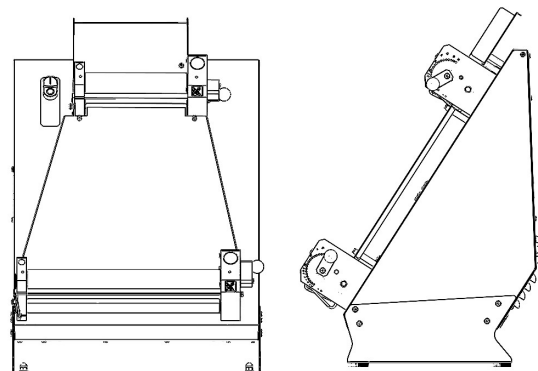


SM-40 NA

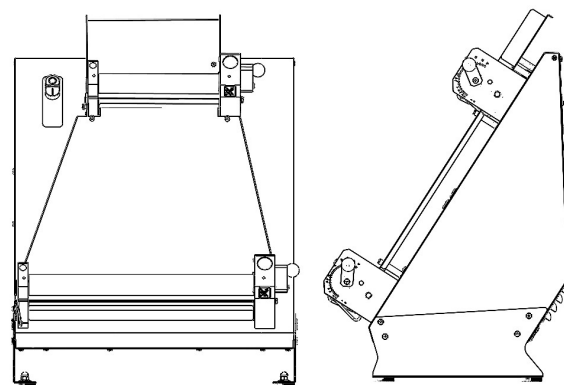
Straight Top Roller Models



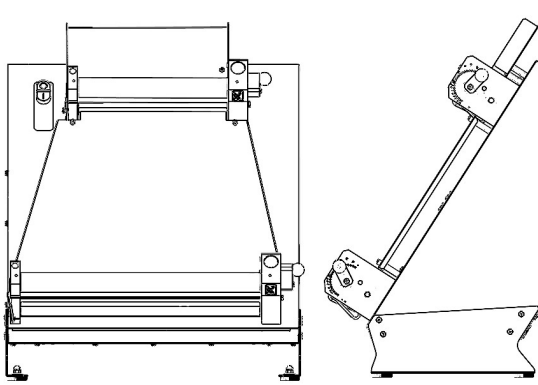
SM-30D NA



SM-40D NA



SM-45D NA



SM-50D NA



Features

- Our models can vary regarding both with their straight and angled roller groups and roller lengths.
- 2" diameter rollers for dough handling.
- The roller gap can be adjusted up to 0.16".
- Perfect for pizza, lahmacun, pide, lavash, pita, and tortilla dough.
- Double pass dough sheeters can roll up to 1200 pieces of dough per hour regarding their weight and thickness.
- The machines are produced in accordance with the standards of various countries, especially America and Europe.
- Our dough sheeters, thanks to their dimensions and removable parts, are so easy to set, use, and clean.
- They work silently and vibration-free.
- Fully stainless body and other machine elements pursuant to food norms.

Model	SM-30 NA	SM-30D NA	SM-40 NA	SM-40D NA	SM-45D NA	SM-50D NA
Unit Dimensions						
Width	16.13"	16.13"	20.24"	20.24"	22.20"	24.17"
Depth	18.31"	18.15"	19.76"	19.72"	19.72"	19.72"
Height	22.83"	25.79"	27.93"	29.32"	29.32"	29.33"
Unit Weight	67.9 lbs	67.9 lbs	85.98 lbs	85.98 lbs	93.04 lbs	99.21 lbs
Shipping Dimensions						
Width	17.72"	17.72"	22.05"	22.05"	26.38"	26.38"
Depth	20.47"	20.47"	22.05"	22.05"	20.87"	20.87"
Height	25.20"	25.20"	28.74"	28.74"	29.13"	29.13"
Shipping Weight	74.96 lbs	74.96 lbs	95.24 lbs	95.24 lbs	102.74 lbs	106.48 lbs
General Specifications						
Max. Dough Weight	7.41 oz	17.64 oz	17.64 oz	17.64 oz	17.64 oz	17.64 oz
Roller Size	11.81"	11.81"	15.75"	15.75"	17.72"	19.69"
Electrical Requirements		Voltage	Phase	Frequency	Total Power	Amps
Double Pass Dough Sheeters		110/120 VAC	1 Phase	60 Hz	1/2 HP	6,8A