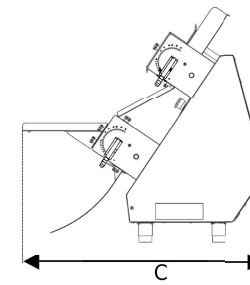
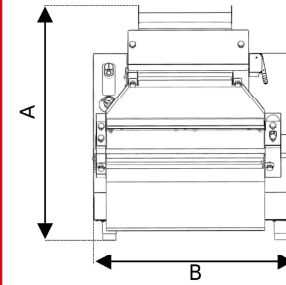


SENOVEN®



DOUBLE PASS WITH INTEGRATED COUNTER DOUGH SHEETERS SMT-500 NA



MODEL		
A	B	C
76 cm (29.92")	64 cm (25.20")	73 cm (28.74")

General Specifications

- Perfect for fondant, pizza, pita and tortilla dough.
- 70 mm (2.75") diameter rollers for dough handling.
- The roller gap can be adjusted up to 10 mm (0.39").
- SMT-500 NA can roll up to 450 - 600 pcs. of dough per hour regarding their weight and thickness.
- SMT-500 NA, thanks to their dimensions, 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.
- The machines are produced in accordance with the standards of various countries, especially Europe and America.
- SMT-500 NA is in NSF/ANSI 8 process.

Technical Details		Electrical Requirements	
Max. Dough Diameter	50 cm (19.69")	Voltage	110 VAC
Max. Dough Weight	80 - 500 gr (0.18" - 1.1")	Total Power	0,75 kW (1 HP)
Machine Weight	71 kg (156.53 lbs.)	Total Current	2.8A
Shipping Weight	89.2 kg (196.65 lbs.)	Phase	1 Phase
Machine Dimensions (WxDxH)	64x76x73 cm (25.20"x29.92"x28.74")	Hz	60 Hz
Shipping Dimensions (WxDxH)	71.2x71.2x85.6 cm (28.03"x28.03"x33.70")		