

Dough Sheeters

Models

PDS-50 PDS-70

From Primo are two capacity reversible dough sheeters designed to meet Baking Industry Sanitation Standards. They are ideal for sheeting and stretching a wide range of doughs, including puff pastry, danish, bread, donut, croissant, pie, cookie, strudel, cookie and pizza dough.

PDS-50

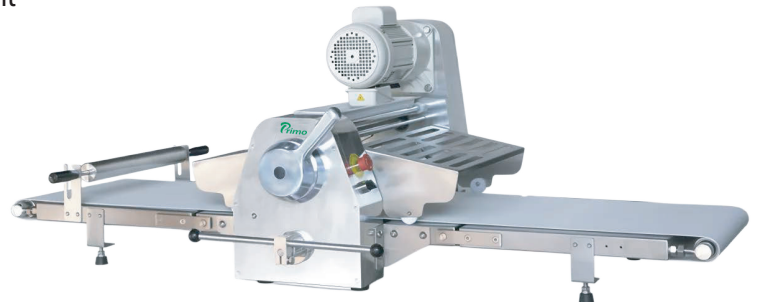
- Compact sheeter with foldable and extractable tables
- High-quality food-grade conveyor belt
- Scraper assemblies are easy to remove and clean
- Safety features include safety guards, an emergency stop switch, and thermal overload protection



PDS-50

PDS-70

- Heavy-duty alloy head housing and enclosure
- Protective safety guards on both sides of the rollers to prevent any accident
- Overload protection to prevent motor damage
- Easy control – forward and reverse operation via a single push button
- Adjustable roller gap from 0.10 and 1.8 inches thickness (1–40 mm)
- Roller speed: 22.0 inches per second
- Synchronized 2-speed in-feed prevents tearing of dough
- Automatic overload protection to prevent motor damage
- Conveyor tables on both sides can be raised to save space



PDS-70

Model	Voltage (V)	Power (Kw)	Belt dim. (In/mm)	Roller gap (mm)	Weight (lbs-kg)	D×W×H (In/mm)
PDS-50	110/60 hz	0.4	13.8×49.2 in 350 × 1250	1–25	165 - 75	29.9×64.2×21.1 in 760 × 1630 × 537
PDS-70	220/60 hz	0.56	16.9×66.9 in 430×1700 mm	1–40	258 - 117	32.3×69.7×24.4 in 820×1770×620 mm