

Rollmatic Floor Pastry Sheeters

This pastry sheeter is versatile and reliable and with an aesthetics projected in the future, which will adapt to the work requirements of small and medium productions. Manual and pedal controls.

The Pastry sheeter SH6600 has been designed for sheeting small dough thicknesses in larger quantities. Large working conveyors (650mm) and a big opening of the rollers (60mm) respond to the industrial need.



Pastry sheeter features	SH500	SH600	SH6002P	SH6600-14
Belt Dimension	500x900	600x1100	600x1300	650x1400
Sheeting Speed	30m / min			
Roller Length (mm)	500	600		660
Roller Diameter (mm)	60		71	84
Roller Opening (mm)	38		48	60
Power	3 Phase, 415V			
Weight (Kg)	160	175	228	268

Your Bakery/Pizza Equipment Specialists.

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