

# 丹麥壓麵機 Dough Sheeter

## FEATURES

- ◎ Various thickness adjustment and final thickness can be fixed.
- ◎ All series of Dough Sheeter use PU conveyor.
- ◎ Applications : pastries, croissant, pies, biscuit, pita, tortillas and etc.

## 450A/520A

Table-Type Dough Sheeter CE



## D450B/D520B/D650B D520C/D650C

Floor-Type Dough Sheeter CE  
(Thickness Handle toward Down)

## 450B/520B/650B 520C/650C

Floor-Type Dough Sheeter CE  
(Thickness Handle toward Up)



## MACHINE SPECIFICATIONS

Model	Conveyor spec.	Hp	Length	Width	Height	N.W	G.W
450A.450A S/S	430x1700mm	1/2HP	180cm	76cm	60cm	120KG	150KG
520A.520A S/S	515x1700mm	1/2HP	180cm	85cm	60cm	130KG	160KG
450B.450B S/S	430x2000mm	1/2HP	210cm	76cm	110cm	150KG	180KG
520B.520B S/S	515x2000mm	1/2HP	210cm	85cm	110cm	160KG	190KG
650B.650B S/S	630x2400mm	1HP	250cm	96cm	110cm	200KG	230KG
520C.520C S/S	515x2400mm	1HP	250cm	85cm	110cm	180KG	210KG
650C.650C S/S	630x2900mm	1HP	300cm	96cm	110cm	230KG	260KG

\* S/S: Coating plates are replaced by stainless steel plates

\* B and C Model: Manual Switch

\* BF and CF Model: plus "Pedal Switch"