



Econom and Ecomat are dough sheeters especially designed for hotels, restaurants and food service kitchens, but also for small to medium craft bakeries. The machines are very easy and safe to handle.

Thanks to the precise build qualities on Econom and Ecomat, paper thin dough sheets can be produced. All types of dough, including marzipan can be sheeted to perfection.

For the daily cleaning, the scrapers can be removed in a few seconds. When not in use, the conveyors can be raised and precious space becomes free for other tasks.

Technical data Econom STM 513

Model	bench
Width of conveyor belts	475 mm
Table width	490 mm
Table length overall	1590 mm
Roller length	500 mm
Roller gap	0,5 - 30 mm
Speed of discharge conveyor	50 cm/sec.
Rated power	0.75 kVA
Supply voltage	3x200 - 420V, 50/60 Hz
Required floor space in working position	940x1560 mm
Required floor space in resting position	940x670 mm

Technical data Econom SSO 514

Model	A-frame
Width of conveyor belts	475 mm
Table width	490 mm
Table length overall	2055 mm
Roller length	500 mm
Roller gap	0,5 - 30 mm
Speed of discharge conveyor	50 cm/sec.
Rated power	0.75 kVA
Supply voltage	3x200 - 420V, 50/60 Hz
Required floor space in working position	2500x940 mm
Required floor space in resting position	940x850 mm

Technical data Ecomat SSO 615

Model	A-frame
Width of conveyor belts	605 mm
Table width	620 mm
Table length overall	2420 mm
Roller length	633 mm
Roller gap	0,5 - 30 mm
Speed of discharge conveyor	50 cm/sec.
Rated power	1,0 kVA
Supply voltage	3x200 - 420V, 50/60 Hz
Required floor space in working position	1072x2900 mm
Required floor space in resting position	1072x1240 mm