



W & P REEDY

SERVICE, SUPPLY & MANUFACTURE OF PASTRY COOKS AND BAKERS EQUIPMENT

ESTABLISHED 1935

RONDO BENCH SHEETER



RONDO
Dough-how & more.

Rondo Sheeters

The Econom and Ecomat are dough sheeters especially designed for Hotels, Restaurants and Food Service Kitchens, but also for small to medium craft bakeries. A new drive feature harmonizes the drive relationship between the infeed and discharge conveyors to provide perfect dough sheets.

The machines are very easy and safe to handle. For starting on of the two green buttons is pressed. For stopping, either the safety guards are lifted or the red button is pressed.

The practical pistol grip allows adjusting the rollers in a quick and easy way and the newly designed scale assists in precise settings. The final thickness stop ensures identical thickness stop ensures identical thickness for every product.

STM513

Technical Data

Substructure	Bench
Width of conveyor belt	475mm
Table Width	490mm
Table length overall	1560mm
Roller length	500mm
Roller gap	0.5~30mm
Speed of discharge conveyor	50cm/sec
Rated power	0.75kVA
Supply voltage	415 volts
Required floor-space in: working position, catch pans extended	940x1560mm
resting positioning	940x670mm



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