



W&P Reedy

Est. 1935

Supply, service and manufacture of pastry chefs and bakers equipment

SINMAG EUROPEAN STYLE DOUGH SHEETER

SM-520E

The Sinmag SM-520E floor sheeter was carefully designed with medium to large pastry shops and bakeries in mind. The long, wide belts that move 60cm per second and large 50mm opening ensure the biggest possible dough block can be rolled through at one time- saving you both time and money!

The two tables on each end of the SM-520E can be folded and strapped up easily, to minimise the space it takes up in your kitchen.

SM-520E SPECIFICATIONS

- WORKING WIDTH – 500MM
- CONVEYOR TABLE LENGTH – 1,000MM
- GAP BETWEEN ROLLERS – 0.3-5.0MM
- POWER – 0.75KW
- DIMENSIONS (WORKING POSITION) – 2,680MM(W) X 950MM(D) X 1,270MM(H)
- DIMENSIONS (TABLES FOLDED UP) – 1,750MM X 945MM(D) X 1,750MM(H)
- WEIGHT – 220KG

COMES STANDARD WITH CATCH TRAYS & SAFETY GRID

SINMAG

Call 1800 819 689
or visit
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