



The Ecostar can be controlled manually or fully automatically - both ways, the pastry is sheeted expertly and easily.

1. For operations performed repeatedly, automatic sheeting is recommended. Single billets and very special doughs are best processed with manual control.

For products requiring specific reduction steps but being processed regularly, as e.g. pizza or tart basis, Ecostar features the unique "Man/Auto"-mode.

This special technique is also highly suitable to produce extremely thin dough sheets. Ecostar has a memory for 20 automatic and 9 Man/Auto programs.



Automatic Operation

- For consistent quality
- For reducing labour cost
- Can be operated by unskilled staff
- Operator can perform another task simultaneously

Manual Control

- For small individual dough pieces

Technical data Ecostar SSO 625

Substructure A-frame	in stainless steel	optional
Automatic flour duster		optional
Width of conveyor belts		635 mm
Table length overall		2720 mm
Roller length		660 mm
Roller gap		0,2 - 45 mm
Speed of discharge		58 cm/sec.
Rated power		1,0 kVA

Supply voltage	3x200-420V, 50/60 Hz
Required floor space in working position	1125 x 3200 mm
Required floor space in resting position	1125 x 1440 mm
Net weight	225 kg