



W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT

A.C.N. 002 383 860

Established 1935

Office and showroom

NSW: 31 Stanley Street Peakhurst, Sydney, Australia

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Sydney after hours 0408 298 291

Sinmag French Stick Moulder

Model:- SM380

Has perfect rolling capacity facilitated by large diameter cylinders with anti-stick coating to prevent the dough from tearing when it passes through.

This machine is ideal for shaping most types of breads, including the longest French Stick.

Easy to use controls on the front of the machine and facing the operator.

Width of the 2 Pure Wool felt belts is 780mm wide.

Operator safety cut out located on in-feed tube.

Supplied on easy to roll castors with foot brake lever.

Specifications:-

Height: 1600mm

Width: 970mm

Depth: 690mm

Weight: 180kg

Dough weight: 50-1200g

Roller width: 450mm

Belt width: 780mm

Power: 0.37kW, 50Hz, 3 phase, 1.8amp

Options: Stainless Steel or Powder Coated

