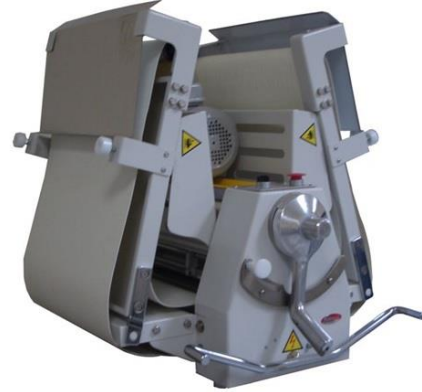


Bakery & Pizza Equipment

Countertop Reversible Sheeters

The BakeMax BMCRS Series Countertop Reversible Sheeters are perfect for Bakeries, Pastry Shops, Hotels, Restaurants and more. They are suitable for sheeting and stretching Puff Pastry, Danish Bread, Fondant, Donut Dough, Croissants, Pie Crusts, Cookie Dough, Strudel, Marzipan, and Pizza Dough.



Features:

- Constructed of heavy duty steel for extra durability and longevity
- Safety guard on both sides of the rollers which automatically shuts off power to the unit when they are lifted up
- Easy control forward and reverse by a push of a lever
- Adjustable thickness between 3-50 mm
- Automatic overload protective prevents motor from damage
- Sides easily fold up to save room when not in use
- Stainless steel rollers
- Heavy duty non-stick scrapers help prevent dough from sticking to the rollers
- Synchronized 2-speed in feed prevents tearing of dough
- Catch pans located on each end of the sheeter
- BMCRS01 Belt Dimensions: 17"W x 67"L
- BMCRS01 Roller Size: 3.5" x 17.7"
- BMCRS02 Belt Dimensions: 20.5"W x 67"L
- BMCRS02 Roller Size: 3.5" x 20.5"

BMCRS01 Technical Specifications:

- Exterior Dimensions (WDH): 33" x 71" x 20"
- 110v / 7.8 amps / 0.5 HP / 60Hz / 1Ph*
- Nema 5-15P Plug
- Net Weight 260 lb

BMCRS01 Shipping Specifications:

- Crated Dimensions (WDH): 35" x 42" x 29"
- Weight 300 lb

* Available in 220v by request (3.9amps / Nema 6-15P)

BMCRS02 Technical Specifications:

- Exterior Dimensions (WDH): 36" x 71" x 24"
- 110v / 7.8 amps / 0.5 HP / 60Hz / 1Ph*
- Nema 5-15P Plug
- Net Weight 274 lb

BMCRS02 Shipping Specifications:

- Crated Dimensions (WDH): 38" x 42" x 31"
- Weight 314 lb

* Available in 220v by request (3.9amps / Nema 6-15P)



Due to continuous product improvement, specifications are subject to change without notice.
Visit www.BakeMax.com for up to date product information.