

Bakery & Pizza Equipment

Countertop Single Pass Sheeters

The BakeMax BMEPS Series Single Pass Dough Sheeter is designed to be compact and to make efficient use of countertop space. Features 2 easy to adjust nonstick, synthetic rollers. The body is constructed of heavy duty stainless steel, including roller shaft for extra durability and ease of cleaning. Includes 1 set of adjustable non-stick rollers. Rolling thickness 0 - 4.76 mm and roller guard to meet safety standards. Great for Pizza Dough, Pie Crust and Pasta.



BMEPS12:

- Can sheet dough between 3.94" and 11.81" in diameter
- Dough weight: 50g – 700g
- Exterior Dimensions (WDH): 16.5" x 16.5" x 14.6"
- 110v / 9.5 amps / 370 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 44 lb
- Shipping Dimensions (WDH): 21" x 21" x 21"
- Shipping Weight 49 lb

BMEPS16

- Can sheet dough between 3.94" and 15.75" in diameter
- Dough weight: 50g – 1000g
- Exterior Dimensions (WDH): 20.5" x 16.5" x 14.6"
- 110v / 9.5 amps / 370 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 55 lb
- Shipping Dimensions (WDH): 24" x 21" x 21"
- Shipping Weight 60 lb



Optional Accessory: On / Off foot control pedal for BMEPS12, BMEPS16 and BMTPS16
Part Number TPS16/03/022

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