

Bakery & Pizza Equipment

Floor Model Reversible Sheeters

The BakeMax BMFRS Series Floor Model 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



Model	Exterior Dimensions (WDH)	Electrical	Nema Code	Net Weight
BMFRS01	32" x 83" x 44"	220v / 1Ph / 7.8A / 60HZ / 1HP	6-15P	344 lb
BMFRS02	36" x 83" x 44"	220v / 1Ph / 7.8A / 60HZ / 1HP	6-15P	388 lb
BMFRS03	40" x 99" x 44"	220v / 1Ph / 7.8A / 60HZ / 1HP	6-15P	476 lb

Model	Belt Dimensions	Roller Size
BMFRS01	17"W x 79"L	3.5" x 17.7"
BMFRS02	20.5"W x 79"L	3.5" x 20.5"
BMFRS03	25"W x 95"L	3.5" x 25.6"

Shipping Specifications

Model	Crated Dimensions (WDH)	Shipping Weight
BMFRS01	42" x 32" x 75"	455 lb
BMFRS02	42" x 32" x 75"	476 lb
BMFRS03	42" x 32" x 82"	557 lb



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