

Bakery & Pizza Equipment

Countertop Double Pass Sheeters

The BakeMax BMTPS16 Double Pass 15.75" Dough Sheeter is an efficient two stage machine featuring a front infeed and discharge. Sheets up to 15.75" diameter dough. One operator can make up to 400 pieces per hour. The is body constructed of heavy duty stainless steel, including roller shaft for extra durability and ease of cleaning. Includes 2 sets of adjustable non-stick rollers and digital controls for ease of use.



Features:

- Can sheet dough between 3.94" and 15.75" in diameter
- Dough weight: 50g – 1000g
- Rolling thickness 0 - 4.76 mm
- One operator can make approximately 400 pieces per hour
- Great for Pizza Dough, Pie Crust and Pasta
- Exterior Dimensions (WDH): 21.5" x 21" x 31.5"
- 110v / 7.7 amps / 370 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Net Weight 88 lb
- Shipping Dimensions (WDH): 25" x 22" x 36"
- Shipping Weight 98 lb

The BakeMax BMPS001 Heavy Duty Double Pass 20" Dough Sheeter is an efficient two stage machine featuring a front infeed and discharge. Ergonomic design makes it easy and simple to operate. Its powerful 1HP motor can sheet up to 600 pieces / hr and is great for Pizza, Dessert Pie Crusts, Pasta, Focaccia, Roti, Calzones, Flour Tortillas and Pita Bread.

Features:

- Heavy duty design with flow through sheeting and automatic out feed belt
- All-In-Front ergonomic designs saves on labor and space
- Heat-treated steel alloy gear mechanism for extra durability
- Adjustable handle controls output thickness with easy turn
- Rolling thickness 0.04" - 0.8" (1-20 mm)
- 4 rollers - 2 pass action front feed, will sheet up to 20" wide
- Exterior Dimensions (WDH): 27.6" x 32.7" x 32.7"
- Net Weight 298 lb
- 110v / 10.4 amps / 1196 watts / 60Hz / 1Ph
- Nema 5-15P Plug
- Crated Dimensions (WDH): 37"x33"x 42"
- Crated Weight 398 lb



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