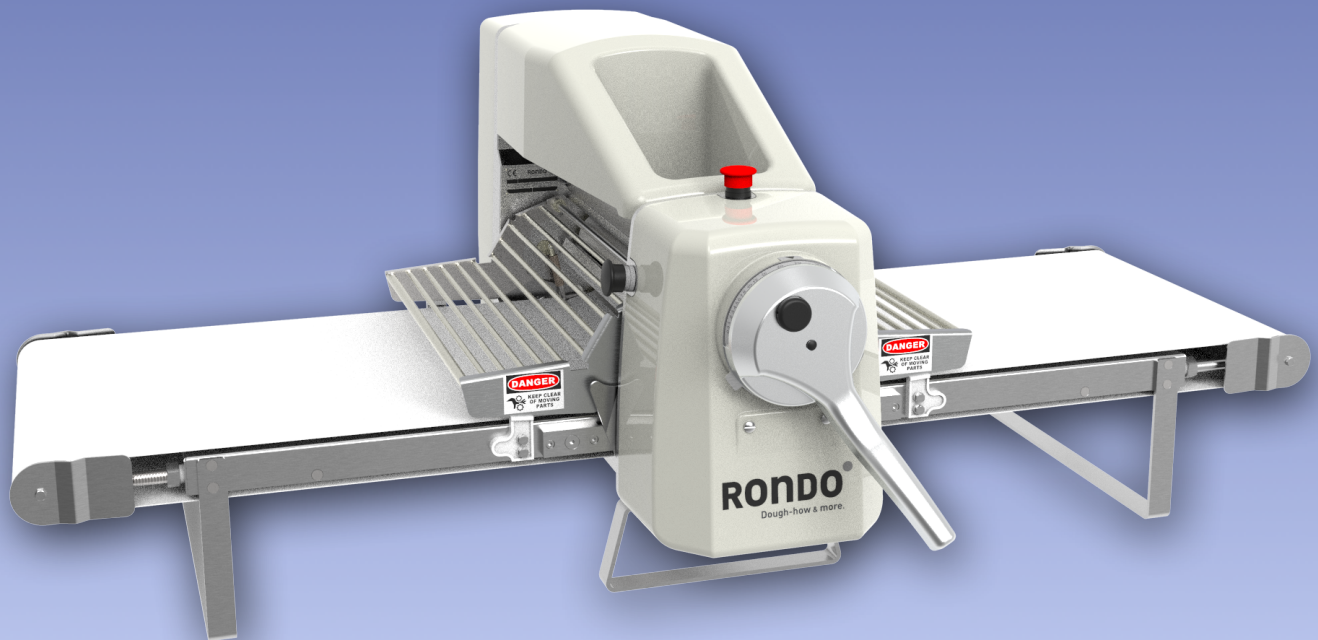




# Pastry Sheeter Bench Model STM 5303



# Specs

## Technical Data

### Capacity

### Power

### Dimensions

## Pastry Sheeter Bench Model STM5303

|          | Conveyor Belt Width | Overall Table Length | Roller Length | Roller Gap | Roller Gap Reduction | Speed of Discharge Conveyor |
|----------|---------------------|----------------------|---------------|------------|----------------------|-----------------------------|
| Economat | 18 3/4"             | 61"                  | 19 3/4"       | 0.3-30mm   | Manual               | 50 cm/s                     |

Unit supplied with 8 ft. cord NEMA 1520 P Plug

| Electrical Supply | kVa/kW | 0.75/0.5 |
|-------------------|--------|----------|
|                   | Volts  | 220      |
|                   | Phase  | 3        |
|                   | Hertz  | 60       |
|                   | Amps   | 2.3      |

|                      |                  |                 |
|----------------------|------------------|-----------------|
| Required Floor Space | Working Position | 41" x 61"       |
| Required Floor Space | Stored Position  | 41" x 32"       |
| Net Weight           | lbs.             | 176             |
| Shipping Weight      | lbs.             | 242             |
| Crate Dimensions     | L x W x H        | 45" x 31" x 35" |

\*Recommended operation on a Wooden Workbench: 30"H X 30"D X 72"L –NOT INCLUDED

- Sheets dough gently and precisely using only a minimum of space
- With close to 19" of working width, it is ideal for narrow areas, ie; hotels, restaurants, pizza shops, canteen kitchens and artisanal bakeries and confectioners
- End-thickness stop makes it easy to precisely set desired final thickness
- Consistent final thickness of dough bands
- Uniform product size and weight
- Smooth surfaces make it very easy to clean
- Ergonomically shaped roller adjustment lever
- Operating elements and controls are easy to reach
- Tables fold up for easy storage and valuable working space
- Note — Minimum Working Dough Temperature 48°

\*Subject to technical changes without notice. The type specific and the safety instructions of the operating manuals, as well as the prohibition, mandatory action and warning signs to be observed.

In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions.

### Creative Technology and Service for the Baking Industry

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