

Pastry Sheeters Floor Standing SSO Models



Automat Sheeters
SSO 685
SSO 687

Specs

Features

- Infeed conveyor reduces in speed as the sheeting rolls are reduced
- Sheeting process provides an even tension without shrinkage or tearing of the thinnest dough sheets
- Roller gap is infinitely adjustable
- Final thickness stop ensures consistency
- Catch pan tray under conveyors
- Scraper system minimizes the use of dusting flour
- Automat models have four preset roller reduction rates plus manual operation
- Changing between programs is possible, even with machine running

Technical Data	SSO685 Automat	SSO687 Automat
Substructure	A-frame	A-frame
Automatic Flour Duster	option	option
Width of Conveyor Belts	25"	25"
Table Length Overall	107 3/32"	130 3/4"
Roller Length	26"	26"
Roller Gap	1/64" - 1 3/4"	1/64" - 1 3/4"
Speed of Discharge Conv.	23 5/8" per sec.	23 5/8" per sec.
Rated Power	1,5 kVA	1,5 kVA
Supply Voltage	220v/60Hz/3-ph	220v/60Hz/3-ph
Required floor space, in working position, catch pans extended	48" x 126"	48" x 149 5/8"
Required floor space, in resting position	48" x 56 3/4"	48" x 69 3/8"
Shipping Weight (approx.)	650 lbs.	670 lbs.
Crate Dimensions: Main	57" x 41" x 67"	57" x 41" x 67"
Crate Dimensions: Table	54" x 31" x 12"	67" x 31" x 12"

*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

Gemini Bakery Equipment Company

9990 Gantry Road
Philadelphia, PA 19115-1002
(215) 673-3520 Fax: (215) 673-3944
sales@geminibe.com
www.geminibe.com

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