



Cutomat Pastry Sheeters SSO Models

Automat Cutomat Sheeters
SSO 685C
SSO 687C



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
- Cutting functions operate from the operating side of the machine only
- Cutting pressure can be adjusted by a ratchet system
- Safety guard covering the surface
- Variable cutting speed

Technical Data	SSO685C Automat	SSO687C Automat
Substructure	A-frame	A-frame
Automatic Flour Duster	option	option
Width of Conveyor Belts	25"	25"
Table Length Overall	124 13/16"	136 5/8"
Roller Length	26"	26"
Roller Gap	1/64" - 1 3/4"	1/64" - 1 3/4"
Speed of Discharge Conveyor	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 144"	48" x 156"
Required floor space, in resting position	48" x 65"	48" x 71"
Shipping Weight (approx.)	860 lbs.	860 lbs.
Crate Dimensions: Main	57" x 41" x 75"	57" x 41" x 75"
Crate Dimensions: Table	73" x 39" x 20"	73" x 39" x 20"

*Cutters are NOT included with the machines, but are available at an additional cost.

*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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