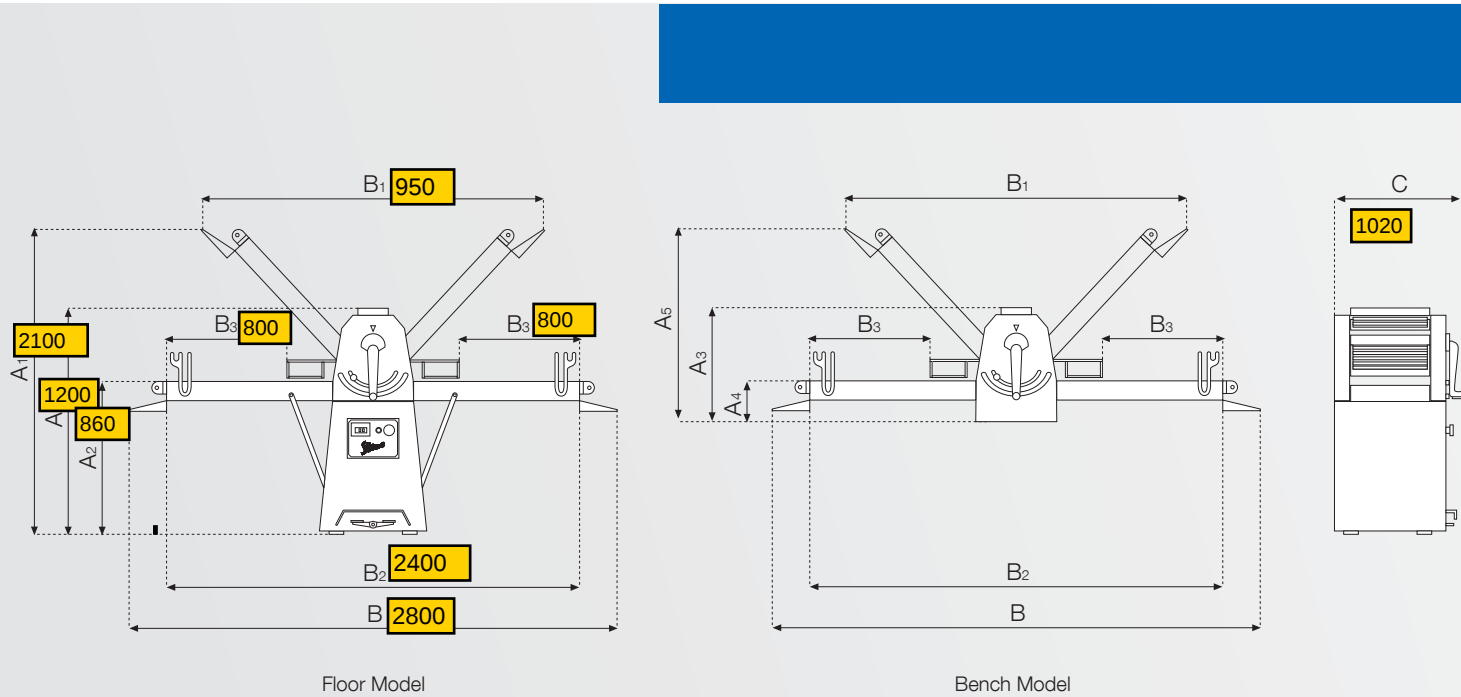




Model		ML01B	ML03B	ML03BX	ML03T/TE	ML03TX/TXE	ML03TXL/TXLE	ML04T	ML05T	ML06T
Cylinder Length	mm	500	500	500	500	500	500	600	600	600
Cylinder Diameter	mm	60	60	60	60	60	60	70	70	70
Cylinder Opening	mm	0 / 35	0 / 35	0 / 35	0 / 35	0 / 35	0 / 35	0 / 37	0 / 37	0 / 37
Belt Width	mm	-	486	486	486	486	486	598	598	598
Dimensions in use	A	mm	-	-	1100	1100	1100	1200	1200	1200
	A ₂	mm	-	-	840	840	840	860	860	860
	A ₃	mm	440	650	650	-	-	-	-	-
	A ₄	mm	-	-	-	-	-	-	-	-
	B	mm	1000	1800	2320	1800	2320	2800	2800	3400
	B ₂	mm	-	1470	1990	1470	1990	2470	2400	3000
	B ₃	mm	-	390	650	390	650	890	800	1100
Dimensions not in use	C	mm	900	880	880	880 / 930	880 / 930	880 / 930	1020	1020
	A ₁	mm	-	-	-	1560	1850	2050	1900	2250
	A ₅	mm	-	860	1100	-	-	-	-	-
	B ₁	mm	420	650	750	650	750	860	850	950
Power	Kw	0,37	0,75	0,75	0,75	0,75	0,75	0,75	0,75	0,75
Weight	Kg	61	120	126	153 / 158	165 / 170	167 / 172	205	215	230



Various cutting rollers



Cutting device for croissants



DOUGH SHEETER

MANUAL

500 • 600



Non-binding data. The manufacturer reserves the right to make any modifications he deems necessary



DOUGH SHEETER

MANUAL

500 • 600



MAXIMUM SAFETY

24 Volt control panel; thermal magnetic general switch to protect the electrical circuit and the motor; safety switch, in conformance with the current standards, operates together with the lifting safety grills.

PERFECT EFFICIENCY

The tension of the belts and the position of the cylinders and the scrapers can be easily set to keep the machine in top condition, even after years of work.

HEAVY-DUTY AND SILENT

Gears are in steel and all moving parts are mounted on ball bearings, which do not require maintenance.

COMFORTABLE USE

Wide adjustment of the opening of the cylinders and ability to memorize the minimum thickness of the dough; pedals (manual control on request) to control belt movement that roll at different speeds to avoid wrinkles in the dough sheets.

EASY TO CLEAN

The scrapers, built in material in compliance with alimentary standards, are easily removable for cleaning. The belts, also built in a special material for alimentary standards, are washable. Additionally, the machine is mounted on wheels in order to clean the floor underneath the machine as required by legal standards.

MINIMUM OVERALL DIMENSIONS

The tables can be lifted after use to save space when not in use. For the ML03TE, ML03TXE, ML03TXLE, ML04T, ML05T, ML06T models, the tables are also removable.



FLOOR MODEL WITH MOVING BELTS – ML06T



BENCH MODEL WITH FIXED TABLES – ML01B



BENCH MODEL WITH MOVING BELTS – ML03BX

- Pedal control for belt movement
- Flour collection tray
- 1 rolling pin in material for alimentary standards
- Flour container

STANDARD

- Double hand and pedal control for belt movement
- 2 speed motor
- Cutting device for croissants with 2 speed motor (only for ML05T and ML06T models)

OPTIONAL