

# MANUAL SHEETER

## USE

- The SF manual sheeter enables any type of dough to be turned and pinned.
- Roll opening: 40 mm
- Models SF 600 LT and SF 600 LLT include the 2-speed cutting device (without tool)

## CONSTRUCTION

- On pivoting castors
- Epoxy painted (food-grade) structure
- Hand or foot reversal
- 24 V control circuit
- Easily removable non-stick scrapers
- Flour container in food-grade plastic
- 60 mm pinning rolls in hard chrome steel
- Lifiable belts
- Polyurethane belt
- Stainless steel safety grid
- V-belt drive

## GENERAL FEATURES

Model	SF500N	SF500L	SF600N	SF600L	SF600LT	SF600LLT
Belt width	500 mm	500 mm	600 mm	600 mm	600 mm	600 mm
Belt length	700 mm	1000 mm	1000 mm	1400 mm	1400 mm	1400/2000 mm
Out-feed belt speed	48 cm/s	48 cm/s	57 cm/s	57 cm/s	57 cm/s	57 cm/s

## ACCESSORIES FOR SF 600LT AND SF600LLT

Description	Raw product weight	Dimensions B x H	Diagram
3 croissants	50 - 80g	130 x 170mm	2 & 3
6 croissants	14 - 20g	70 x 85 mm	
5 croissants	17 - 23g	70 x 102 mm	
5 croissants	20 - 27g	80 x 102 mm	
4 croissants	28 - 35g	90 x 127 mm	
4 croissants	35 - 45g	110 x 127 mm	4 & 5
3 croissants	40 - 55g	100 x 170 mm	
3 croissants	60 - 90g	150 x 170 mm	
3 croissants	70 - 100g	170 x 170 mm	
5 squares	50 - 80g	110 x 110 mm	5 & 6
4 squares	70 - 100g	130 x 130 mm	
3 squares	120 - 170g	170 x 170 mm	
<b>Possible options</b>			
5 smooth edged rounds	30 - 50g	Diameter 100 mm	
9 smooth edged rounds	12 - 20g	Diameter 60 mm	
7 smooth edged rounds	22 - 30g	Diameter 80 mm	1
5 smooth edged rounds	50 - 70g	Diameter 120 mm	
4 smooth edged rounds	65 - 85g	Diameter 140 mm	
5 scallop edged rounds	30 - 50g	Diameter 100 mm	7
5 smooth edged ovals	50 - 80g	180 x 90 mm	
5 scallop edged ovals	50 - 80g	180 x 90 mm	

