

Dough Sheeter

Usually Dough sheeter has 20 speeds and reduces labor cost by rolling dough faster than rolling it by hand.It's suitable for sheeting and stretching many types of doughs: croissant, puffed pastry, danish, flaky pastry, donut, pie, pizza and more!

Feature :

- Oil-immersed design delivers low noise, minimizes wear, and extends service life.
- Utilizes imported components and premium steel, with compression rollers specially treated to prevent sticking and resist scratches.
- Expertly engineered rollers and scrapers achieve a dough thickness as thin as 1mm with uniform consistency.
- Folding structure saves space and facilitates easy transportation



Model	Weight(kgs)	Power(kw)	Voltage(V)	Outside Dimension/mm	Capacity
S-MX307		0.75	380	556X720X720	2000
S-MX280		0.37	380	560X450X340	?