

Introduction

Sambake's Dough Sheeter is used to press dough into uniform thickness, providing bakers with an efficient and stable solution for making puff pastry. It can accurately roll and shape dough, suitable for Danish pastries, croissants, puff pastry desserts, and other layered dough products. It ensures the finished products have a crispy texture, thus being widely used in pastry shops and professional bakeries.

Core Advantages

- Suitable for various pastries, including Danish pastries, croissants, and puff pastry.
- Bi-directional rolling improves efficiency and reduces manual flipping.
- Precise thickness adjustment ensures even dough without tearing.
- Hygienic non-stick conveyor belt is durable and easy to clean.
- Safe operation with protective guard and tool-free removable scraper.
- Multiple models: S-500T tabletop, S-500/S-585 floor-standing, S-585 with wider rollers and longer table.

Customizable Options

- Supports logo printing.
- Custom exterior color to match your brand.
- Plug type and voltage customizable for your country.



parameter

Model	S-500T	S-500	S-585
Weight(kg)	100	234	272
Voltage (V)	380	380	380
Power (kW)	0.5	0.75	0.75
Working Width(mm)	500	500	585
Unfolded Dim. (L×W×H)(mm)	2000 × 800 × 630	2680 × 945 × 1270	3480 × 1040 × 1270
Folded Dim. (L×W×H)(mm)	830 × 800 × 740	1250 × 945 × 1750	1550 × 1040 × 2000