

DOUGH SHEETER 520

€4,725.00

SKU:

7062.0010

Meet our powerful standing dough sheeter 520

This professional standing dough sheeter is perfect for bakeries and kitchens requiring high capacity and precision. With a roller length of 520 mm and a speed of 214 RPM, it quickly and efficiently processes large amounts of dough. The dough thickness is adjustable from 0 to 39 mm, ensuring you always get the desired result. Dimensions 2520x940x1225 mm (WxDxH) – folded: 670x870x1565 mm – power 1.1 kW – weight 195 kg.

Key features:

- **Adjustable dough thickness from 0 to 39 mm:** maximum control over your dough
- **High speed of 214 rpm:** fast processing of large dough quantities
- **Roller width 520 mm:** suitable for larger dough pieces
- **Robust and stable standing model:** ideal for intensive use
- **Also available as a tabletop model:** flexible deployment

Whether you're working with dough for pizza, bread, or puff pastry, this standing dough sheeter is your reliable and powerful partner. Order today and improve efficiency in your bakery or kitchen!





EAN code	7422242979969	Width (mm)	2520
Depth (mm)	940	Height (mm)	1225
Color	White	Gross Weight (kg)	250
Net weight(kg)	195	Particulars	Dough thickness can be set from 0-39mm.
Voltage (Volt)	230	Frequency (Hz)	50
Electrical power (kW)	1.1	Speed (Rpm)	214
Brand	COMBISTEEL	Plug and play (EU plug)	Yes
Parcel ready	No		