

Floor model sheeter SSO 615





SSO 615 convinces:

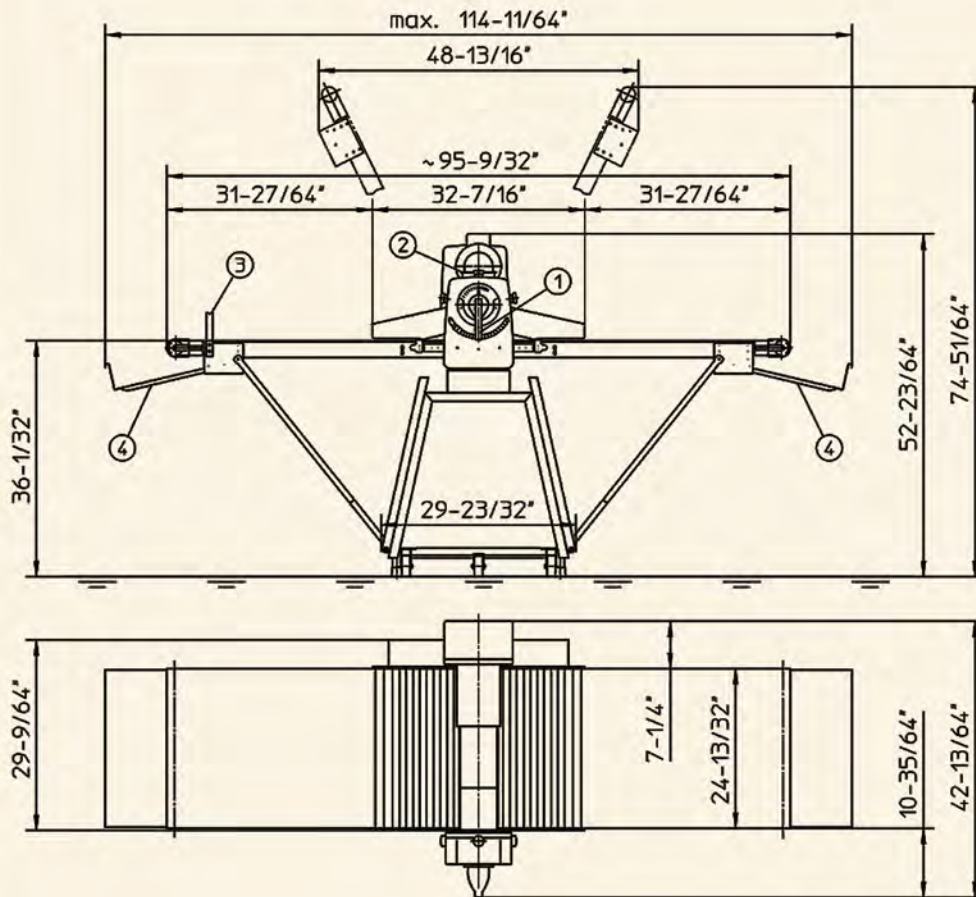
- Designed for small size bakeries and food service kitchens
- Safe and easy to handle
- For starting one of the two green buttons is pushed
- For stopping either lift the safety guard or push the red button
- Pistol grip allows adjusting the rollers in a quick and easy way
- Scale assists in precise settings
- Final thickness to ensure identical thickness for every product
- Scrapers can be easily removed
- When not in use, conveyors can be raised

Technical Data

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Model	A-frame, painted base	Net weight	352 lbs.
Width of conveyor belts	24"	Shipping weight	440 lbs.
Table width	24 1/2"	Crate dimensions	53" x 38" x 67"
Table length overall	95"	Electrical	220 VAC, 3-phase, 60 Hz, 0.75 HP, 2.3 Amps Supplied with 8 ft. cord and NEMA plug #L1520P
Roller length	25"	Approvals	 
Roller gap	1/64" - 1 3/16"	Subject to technical changes without notice. The type specific and the safety instructions of the operation manuals as well as the prohibition, mandatory action and warning signs are to be observed.	
Sped of discharge conveyor	20"/sec		
Required floor space in			
<ul style="list-style-type: none"> • working position, catch pans extended 	115" x 43"		
<ul style="list-style-type: none"> • resting position, tables folded up 	49" x 43"		

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1. Roller gap adjustment
2. Flour tank
3. Dough reeler brackets
4. Dough catch pan

Design and dimensions
subject to change without notice.

robust
versatile
user friendly
reliable

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