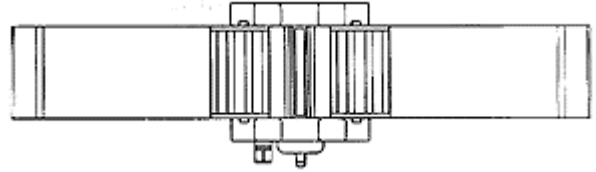


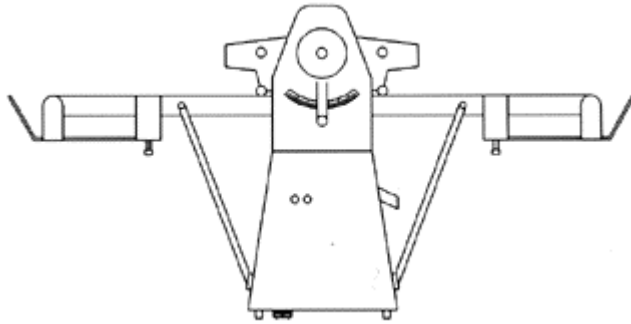
The most widely used reversible sheeter, designed to code of Baking Industry Sanction Standards, suitable for sheeting and stretching puff pastry, Danish bread, donut dough, croissant dough, pie dough, cookie dough, strudel, marzipan and pizza dough.



HL32005



- * Heavy duty aluminum alloy head housing
- * Safety guard on both side of rollers
- * Easy control forward & backward by push button.



HL32004

Specifications :

			Motor (HP)	Dimensions (mm)			N.W. (kgs)
				L	W	H	
HL-32003L	630 x 2900	∅ 88 x 650	2	3000	1030	1100	230
HL-32003	630 x 2400	∅ 88 x 650	2	2500	1030	1100	200
HL-32004	500 x 2000	∅ 88 x 520	1	2100	900	1100	160
HL-32005	500 x 1700	∅ 88 x 520	1/2	1800	900	600	130
HL-32006	430 x 2000	∅ 88 x 450	1/2	2100	830	1100	150
HL-32007	430 x 1700	∅ 88 x 450	1/2	1800	830	600	120

- * Voltage 200-440 is available, please specify voltage and phase when ordering.
- * Due to product improvement, specifications are subject to change without notice.