

# NEW Manual Floor Standing Pastry Sheeter with Removable Tables

Pastry Sheeting Has Never Been So Easy



MONO's **NEW** Manual Floor Standing Pastry Sheeter with Removable Tables incorporates high-end quality with a sleek and efficient design. The ease-of-use makes it straight forward to produce a wide range of pastries including puff pastry, croissants and tarts by effortless sheeting the dough into the required thickness. With the added feature of removable tables, storing and transport is made easy when the machine is not in use and cleaning is more accessible.

The Floor Standing Pastry Sheeter with Removable Tables has been designed to save time, effort and money when producing a large variety of products while still maintaining the highest quality. You can always ensure consistency and accuracy when using a pastry sheeter to provide a uniformity of shape and size resulting in perfectly baked goods.

The pastry thickness can easily be adjusted to adapt to the specific product being produced, making it a highly versatile and convenient tool for a range of laminated and pastry goods. The option of a Cutting Station is available which can be added to accurately divide sheeted pastry into desired lengths and shapes.

The ergonomic design makes it simple and easy to use which means it can be operated successfully with minimal training. The removable and movable parts also allow for in-depth cleaning between uses.

Six sizes are available to suit a variety of spaces and bakery environments, each created with the finest materials to produce the highest standard of product.

## 7 Key Features

- Removable tables
- Variable speed motor
- Reversible belt system
- Ergonomic handle
- Integrated safety guards
- Simple manual operation
- Easy to remove polyethylene scrapers

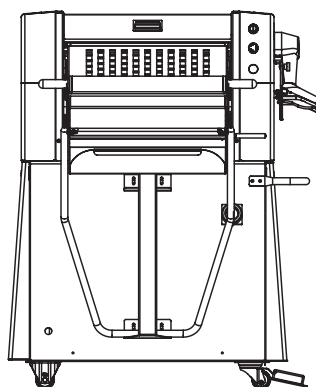
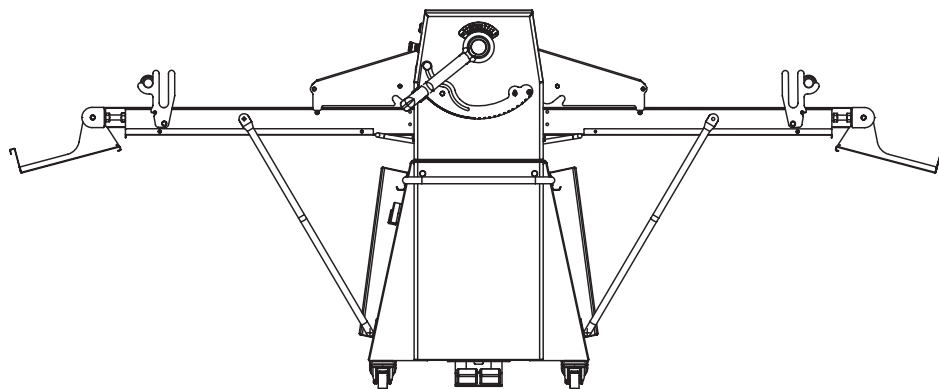
## 7 Key Benefits

- Simple and easy to use
- Effortless sheeting and lamination
- Suitable for all types of dough
- Free standing – releases valuable tabletop space
- Optional Cutting Station add-on
- Consistent pastry thickness
- Easy installation due to removable tables

# Specifications and Dimensions

Specifications	SHE50075	SHE50100	SHE50120	SHE60100	SHE60120	SHE60140
Length (mm)	2,290 (90¼")	2,555 (100½")	3,020 (199")	2,555 (100½")	3,020 (199")	3,410 (134¼")
Width (mm)	1,030 (40½")	1,030 (40½")	1,030 (40½")	1,130 (44½")	1,130 (44½")	1,130 (44½")
Height (mm)	1,215 (48")	1,215 (48")	1,215 (48")	1,215 (48")	1,215 (48")	1,215 (48")
Belt width (mm)	500 (19½")	500 (19½")	500 (19½")	600 (23½")	600 (23½")	600 (23½")
Belt length (mm)	1,820 (71½")	2,090 (82¼")	2,550 (100½")	2,090 (82¼")	2,550 (100½")	2,940 (115¾")
Measuring cylinder diameter (mm)	80 (3")	80 (3")	80 (3")	80 (3")	80 (3")	80 (3")
Weight (kg)	205 (452lbs)	210 (463lbs)	215 (474lbs)	265 (585lbs)	275 (607lbs)	280 (618lbs)
Max dough capacity (kg)	6 (13lbs)	6 (13lbs)	6 (13lbs)	8 (18lbs)	8 (18lbs)	8 (18lbs)
Input (meters per minute)	17 (56ft)	17 (56ft)	17 (56ft)	21 (69ft)	21 (69ft)	21 (69ft)
Output (meters per minute)	28 (92ft)	28 (92ft)	28 (92ft)	32 (105ft)	32 (105ft)	32 (105ft)
<b>Electrics*</b>						
Installed Power (kw)	0.55	0.55	0.55	0.75	0.75	0.75
Power Supply	Single Phase or 3 Phase					

\*An electrical socket must be protected by a 30mA Residual Current Device (RCD) before installation and commissioning.



V:1(Oct 2022)