



AX-TDS Dough Sheeter



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

FEATURES

- Heavy duty aluminum alloy head housing
- Protective safety guards on both side of rollers, preventing hands to be caught by rollers
- Easy control – forward and reverse by a single push button
- Thickness – adjustable between 3-50mm
- Roller speed is approximate 540mm per second
- Synchronized 2-speed in feed prevents tearing of dough.
- Automatic overload protective prevent motor from damage.
- Both side conveyor tables are easily folded up in seconds to save space.

CONSTRUCTION: Heavy duty steel base, specially treated precision sheeting rollers, strong steel

Conveyor table and catch pans

MOTOR: Powerful, ball bearing, ventilated with enclosure

SWITCH: Limit switch, magnetic type with overload protection mounted.

| <i>Model</i> | <i>Belt Size (Inches)</i> | <i>Roller Size (Inches)</i> | <i>Motor</i> | <i>Dimensions (L x W x H)</i> | <i>Ship Weight (Lbs)</i> |
|--------------|-------------------------------|---------------------------------|--------------|-----------------------------------|------------------------------|
| AX-TDS | 16.9 x 66.9 | 3.4 x 17.7 | ½ H.P | 70.8 x 31.8 x 23.6 | 340 |