



Rollmatic Floor Mounted Pastry Dough Sheeters

The Roll sheeters line has made Rollmatic famous not only for quality and reliability, but also for the technical solutions which remain a landmark in the market. The attention to manufacturing details guarantees a fine and pliable dough which is kneaded continuously and homogeneously without interruptions. The incomparably wide range of models and options (more than 35) spans from the simplest manually-operated machine to the most sophisticated programmable devices. The sleek, cornerless design avoids the accumulation of dust and facilitates cleaning. Easy scraper removal and, in models with mobile tables, easy belt replacement. Micrometric dough thickness adjustment, upward folding table to reduce overall dimensions, compact table versions and traditional floor based versions. All parts in contact with the dough are food compatible. Noiseless operation. Wide range of accessories, from the cutting set to the flour duster and the automatic dough spooling unit available in the more prominent models.

SH500-SH600 Pastry Dough Sheeter

Traditional manual sheeter. One of the most successful Rollmatic models thanks to its outstanding features and high reliability. Specialized belt speeds and aluminium handle for micrometric adjustment of rollers lowering.

Joy-stick and pedal lamination cycle reversal. The machine is highly compact, thanks to its upward-folding tables. Stainless steel protection grid with safety microswitch and gas piston lifting device. Suitable for small and medium shops, restaurants and hotels. Unparalleled in its category.

SH6002 Pastry Dough Sheeter

Rollmatic's best-selling manual sheeter, it stands out due to its unrivalled quality. Removable folding tables for easy belt replacement. Rocker arm and pedal lamination reversal.

Optional second speed and cutting set. Stainless steel protection grid with safety microswitch and gas piston lifting system. Increased capacity and high performance with the best value for money.

SH6600 Pastry Dough Sheeter

The pre-eminent model in the manual sheeters range, it has the very highest performance and productivity standards. Optional cutting set and variable speed using an inverter to obtain the best production results in any situation.

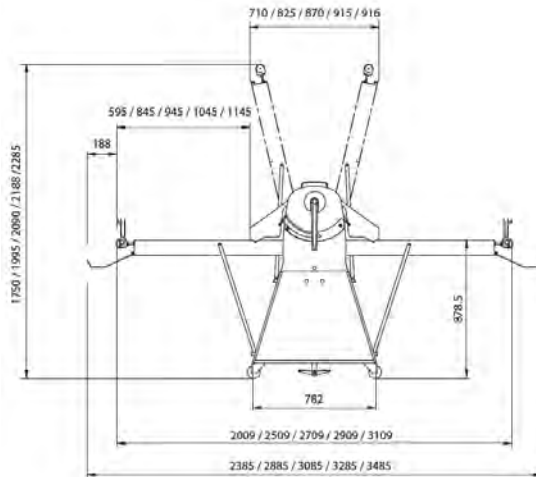
Removable folding tables for easy belt maintenance. Stainless steel protection grid with safety microswitch and gas piston lifting system. Built to meet the expectations of the more demanding bakers, thanks to its large rollers and wide opening.



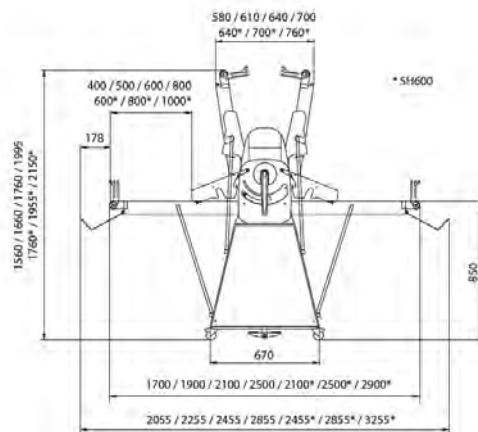
Pastry dough sheeter features	SH500	SH600	SH6002	SH6600
Packing (mm)	960 x 760 x 1850	1140 x 870 x 2080	1070 x 870 x 2080	1500 x 1250 x 1880
Weight (Kg)	159	185	230	271
Power (kW)	0.55	0.55	0.75	1.1
Voltage	415V, 3 Phase, 50Hz			
Roller Length (mm)	500	600		650
Roller Diameter (mm)	60		71	84
Roller Opening (mm)	0-38		0-48	0-60
Table Length	800-1200	1000-1400	950-1200-1300-1400-1500	1200-1400-1600-1800



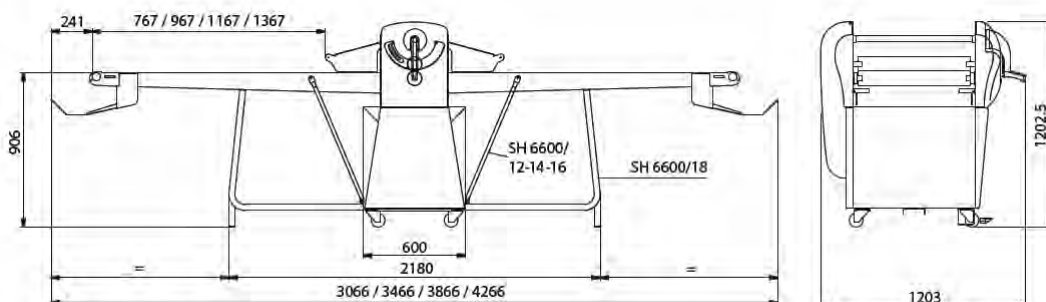
Pastry dough sheeter features	SH500	SH600	SH6002	SH6600
Manual	Yes	Yes	Yes	Yes
Includes Base	Yes	Yes	Yes	Yes
Folding Tables	Yes	Yes	Yes	Yes
Removeable Tables	No	No	Yes	Yes
Joystick Cycle Reversal	Yes	Yes	No	No
Manual Cycle Reversal	No	No	Yes	Yes
Pedal Cycle Reversal	Optional	Optional	Optional	Yes
Manual Flour Duster	Yes	Yes	Yes	Yes
Cutting Set	No	No	Optional	Optional
Two Speeds	No	No	Optional	No
Adjustable Speed with Inverter	No	No	Optional	Optional



Roll SH6002



Roll SH500-SH600



Roll SH6600