



Joanna Levin Hamburg -  
bakery machinery

## Hammonia Dough Sheeter



If you use our Dough Sheeter once – you never wish to miss it! It is specially designed for use within small bread- and pastry bakeries, hotels and restaurants.

The reversible sheeters were specially designed with the particular consideration for use within small bread- and pastry bakeries, hotels and restaurants. For industrial needs, larger models are available. In all Hammonia sheeters, the conveyor tables can be raised up into a resting position. Therefore, they will occupy less space within the working area. This position also facilitates easy cleaning of the unit. The absence of uncovered and unprotected electrical components and motors, the detailed conformity of exterior panels, the simplicity of the removable and replaceable dough scrapers, make this unit particularly simple and easy to clean. A redesigned handle, with a comfortable sliding system, facilitates easy adjustment of the dough thickness selection, with a high degree of accuracy.



	507 B	510 B	507	510	610B	610	614-614 L/T*	616-616 L/T*
Model	Bench	Bench	Base	Base	Bench	Base	Base	Base
Belt with (mm)	500	500	500	500	600	600	600	600
Belt length (mm)	750	1000	750	1000	1000	1000	1400	1600
Cylinder diameter (mm)	84mm							
Exit belt speed (cm/s)	50 cm/s – optional: variable speed from 50 to 12 cm/s							
Working dimensions (mm)	970 x 1560	970 x 2060	970 x 2160	970 x 2660	1070 x 2060	1070 x 2660	1070 x 3460	1070 x 3860
Stored dimensions (mm)	970 x 900	970 x 1100	970 x 900	970 x 1100	1010 x 1100	1070 x 1100	1070 x 1250	1070 x 1350
Installed power (kw)	0.55	0.55	0.55	0.55	0.75	0.75	0.75	0.75
Weight (kg)	89	93	140	150	99	150	160	170
Power supply	480 / 440 / 415 / 380 / 220 / 208				220 / 208 / 110 monophase		option	

High quality materials and synthetic components ensure a sanitary unit while maintaining consistency, durability and longevity in accordance with USDA standards. Synthetic material belts coated with polyurethane in accordance with standards.

\*Optional: Cutting attachment - Adjustable speed motor from 60 to 15 cm/sec. - "ENERGY SAVING" system - Digital display for positioning the cylinders

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High quality materials such as stainless steel, aluminium and synthetic components meet highest hygienic standards.

Synthetic material belts coated with polyurethane in accordance with standards.

Equipped with new 84 mm diameter cylinders.

Optional:

- stainless steel base construction
- cutting attachment
- variable speed of the belt

**Advantages:**

- CYLINDER DIAMETER of 84mm: Large cylinder diameters allow the user to reach very thin dough sheets and to sheet larger dough blocks. This is very important
- TOP SCRAPER ATTACHMENT & BOTTOM SCRAPER ATTACHMENT-springs from the top & the bottom are responsible for easy maintenance and higher performance
- LAMINATION HEAD SIDES - Aluminium construction as built with automatic machinery.
- BELT CONTROL - Hand lever for easy operation and long lasting.



For further information please contact us.