

## PASTRY & DOUGH SHEETER

- Premium features with minimal cost
- Easy forward & reverse operation
- Emergency stop button
- Easy foldaway storage
- 40mm roller opening with large hard chrome rollers
- Very large dough weight capacity
- Steel, stainless steel & aluminium (not plastic components & casings like many other sheeters)
- Easy to remove & clean scraper assemblies with low replacement cost
- Safety guards with internal safety switch
- Quality food grade conveyor belt (not a cotton belt)
- No external switches to prevent damage due to entry of flour
- Internal mechanism locks rollers in position. this means there is no ratchet to wear & possibly catch operator's knuckles
- Unlike other sheeters, the fold position allows easy access to conveyor drive rollers for cleaning. Poor access leads to dough build up on the rollers which can lead to rips in the belt



JDR-520B



JDR-520/3N

JDR-650/3N

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
<b>Bench Model – 500mm wide belt</b>				
JDR-520B	2080x880x620	150	240	373/10
<b>Floor Model – 500mm wide belt</b>				
JDR-520/3N	2550x880x1180	180	415	375/3~N
<b>Floor Model - 630mm wide belt</b>				
JDR-650/3N	2950x1100x1180	200	415	750/3~N

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ