

PREMIUM

# **DOUGH PROCESSING**

SERVING THE FOOD INDUSTRY SINCE 1951

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# **Dough Sheeter Floor Model**

Length: 48" 60" Item: 49010 49011

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Model: BE-IT-1200-FSS BE-IT-1500-FSS



- Aluminium die-cast shoulders and casing.
- Possibility of working all types of dough, obtaining very thin results.
- Galvanized hard chrome plated, ground and polished cylinders.
- Easy to remove scrapers, for quick and efficient cleaning.
- Adjustable belt speeds to prevent dough wrinkling.

- Low voltage electrical system with dual commands (hand and foot pedal)
- Accident prevention safety guards connected to the electrical system by limiting switches
- Machine mounted on wheels making it fully mobile.

Folding tables to reduce space when not in use.

Website: www.omcan.com

Telephone: 1-800-465-0234







Email: sales@omcan.com





Authorized Dealer

### **Floor Dough Sheeter**



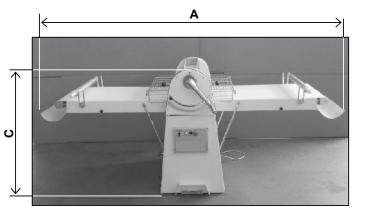
#### SPECIFICATIONS

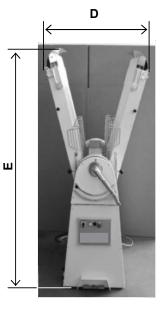
Item Number	49010	49011
Model	BE-IT-1200-FSS	BE-IT-1500-FSS
Power	750 W / 1 HP	
Electrical	220V / 60Hz / 1Ph	
Max. Workable Dough Qty	8 kg / 17.6 lbs.	
Min/Max Rolling Thickness	0/40 mm	
Max Belts Speed In/Out	0.303/0.513 m/s	
Cylinder Diameter	2.8" / 70 mm	
Cylinder Length	23.6" / 600 mm	
Max. Cylinder Open	0 - 37 mm	
Table Length	48" / 1200 mm	60" / 1500 mm
Net Weight	233 kg / 513.7 lbs	245 kg / 540 lbs
Gross Weight	255 kg / 562.2 lbs	268 kg / 591 lbs
Working Dimensions (WDH) (When Opened)	109.4" x 39.8" x 45.7" / 2780 x 1010 x 1160 mm	133.1" x 39.8" x 45.7" / 3380 x 1010 x 1160 mm
Net Dimensions (WDH) (When Closed)	35.4" x 39.8" x 77.2" / 900 x 1010 x 1960 mm	41.7" x 39.8" x 88.6"/ 1060 x 1010 x 2250 mm
Gross Dimensions (WDH)	42.5" x 34.6" x 61" / 1080 x 880 x 1550 mm	42.5" x 34.6" x 72.4"/ 1080 x 880 x 1840 mm

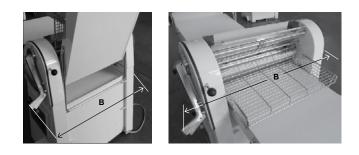
#### **TECHNICAL DRAWING**

(Measurements in diagrams are in inches)

	<b>49010</b> 48" Length	<b>49011</b> 60" Length
Α	109.4"	133.1"
В	39.8"	39.8"
С	45.7"	45.7"
D	35.4"	41.7"
Е	77.2"	88.6"















### **Floor Dough Sheeter**









**Thickness Adjustment** Durable handle with measurement allows precisely and consistently control over the thickness of the rolled-out dough.



**Control Panel** Designed to be intuitive and user-friendly.



**Removable Safety Guard** Ensures safety during operation and can also be detached for easy cleaning and maintenance, promoting hygiene in the kitchen environment.



**Foot Pedal** Allows hands-free operation.



**Dough Rolling Pin** Makes it much easier to handle and transport large sheets of dough without risking damage or misshaping.







