

Countertop Pizza Dough Sheeter

Project:

Quantity:

Model: SFP-M50



SFP-M50 Pizza Dough Sheeter

Perfect for sheeting Pizza Dough, Calzones, Pie Crusts, Pita Bread, Tortillas and many other flat-dough products

Capacity: Up to 600 pieces per hour.

Construction Features:

- Rigid 14 ga (0.075") stainless steel body construction
- Fully operational from front side
- 13"W easy-access top feeder with guides and adjustable Teflon rollers
- 18"W front-load bottom feeder
- Double-pass design to allow small footprint
- 3.25" diameter stainless steel adjustable rollers driven with 1/2' chain
- Long-lasting Teflon roller scrapers
- 8' power cord with NEMA 5-15R plug
- 20"W x 8"D discharge tray with Teflon counter weight, removable without tools for cleaning

Safety Features:

- Large, easily accessible Emergency Stop button
- Cover is safety interlocked; sheeter will not operate when it is removed

Short Bid Specification:

Sheeter shall be an *LBC Bakery Equipment Electric Model SFP-M50* with 120VAC, 1ph, 60Hz power. Sheeter shall be operational from front side and have an 8' power cord with a NEMA 5-15R plug. Body shall be constructed of 14 gauge (0.075") stainless steel. Appliance shall also have a large front-mounted emergency stop button and a two-pass design with adjustable 3.25" diameter stainless steel rollers, heavy-duty 1/2" chain drive, Teflon roller scrapers, 13" top feed, 18" bottom feed and 20" x 8" bottom tray, plus all features listed.

Sandard Product Warranty:

One-Year Parts and Labor (contiguous US, Alaska, Hawaii and Canada)



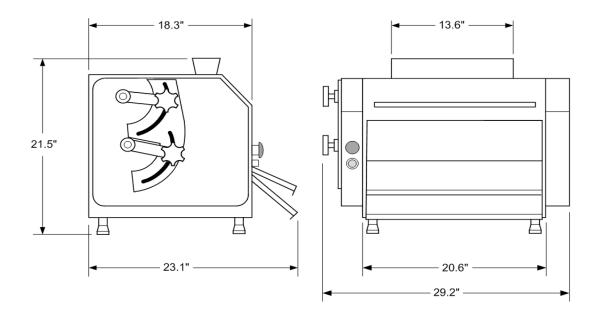


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Installation Requirements:

- Appliance is designed for countertop installation
- Electrical: 120VAC, 1ph, 60Hz circuit required with receptacle for NEMA 5-15R plug.

MCA = 10A; MOP = 15A



Shipping Information:

Appliance H x W x D	Actual Weight	Shipping Weight	Freight Class
21.5"H x 29.2"W x 23.1"D	250 lbs	290 lbs	85