



EQUIPMENT

REVERSIBLE SHEETER LSA-516



Powerline reversible dough sheeters are designed for hotels, restaurants, pastry shops and from small to high production bakeries. These sheeters are suitable for sheeting and stretching any kind of dough; yeast, croissants, puffed pastries, danish, flaky pastries, savory dough, soft pastry dough as well as stiff pizza or other kinds of dough of required thickness. These sheeters are designed to ensure the highest degree of performance and efficiency you expect from Powerline.

STANDARD FEATURES

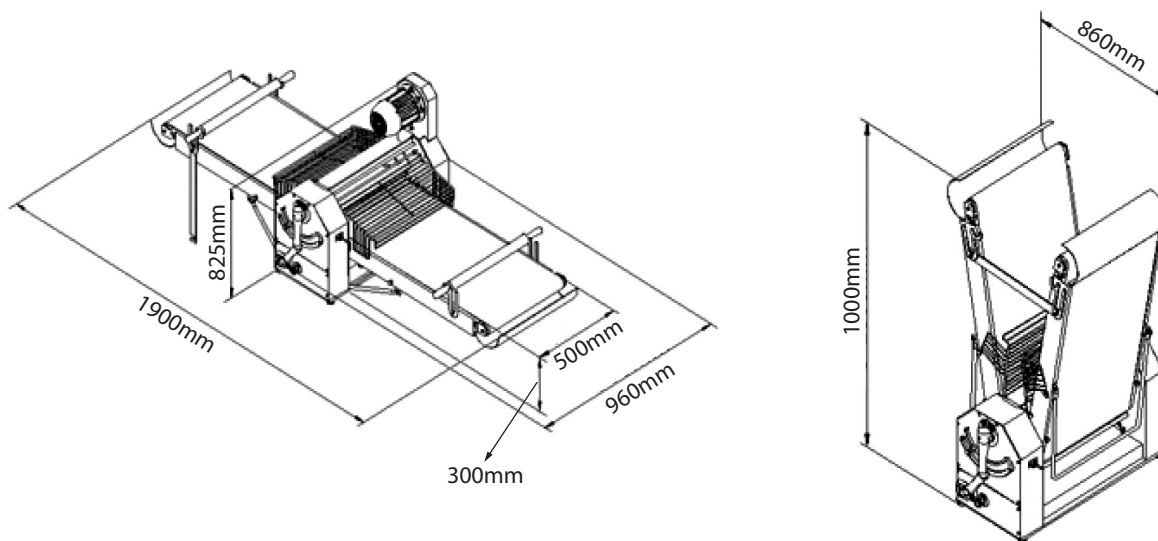
- Polyurethane belt.
- 3/4 HP motor with V belt transmission.
- High resistance lead – free enamel coating.
- S/S protective guard on each side of rollers.
- Virtually maintenance-free, extremely durable.
- Unique 20 digital variable speed control for the speed you really want.
- Handy adjustable roller gap (up to 1-1/2").
- Exceptional fold free reversible sheeting action.
- Fold-up conveyors for compact storage & easy cleaning.

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Technical Data

Overall dimensions (DxWxH) in (mm)	37.8" x 74.8" x 32.5" (960 x 1900 x 825)
Belt dimensions	19" x 65"
Electricity	110V, 230V/60/1 or 230V, 400V/50/3
Net weight	383.60 lbs. (174 kg)

Detail & Dimensions



As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



POWERLINE EQUIPMENT COMPANY

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