



Pastry Sheeter Bench Model STM 5303



Specs

Technical Data

Capacity

Power

Dimensions

Pastry Sheeter Bench Model STM5303

	Conveyor Belt Width	Overall Table Length	Roller Length	Roller Gap	Roller Gap Reduction	Speed of Discharge Conveyor
Economat	18 3/4"	61"	19 3/4"	0.3-30mm	Manual	50 cm/s

Electrical Supply	kVa/kW	0.75/0.5
	Volts	220
	Phase	3
	Hertz	60
	Amps	2.3

Required Floor Space	Working Position	41" x 61"
Required Floor Space	Stored Position	41" x 32"
Net Weight	lbs.	176
Shipping Weight	lbs.	242
Crate Dimensions	L x W x H	45" x 31" x 35"

*Recommended operation on a Wooden Workbench: 30"H X 30"D X 72"L –NOT INCLUDED

- Sheets dough gently and precisely using only a minimum of space
- With close to 19" of working width, it is ideal for narrow areas, ie; hotels, restaurants, pizza shops, canteen kitchens and artisanal bakeries and confectioners
- End-thickness stop makes it easy to precisely set desired final thickness
- Consistent final thickness of dough bands
- Uniform product size and weight
- Smooth surfaces make it very easy to clean
- Ergonomically shaped roller adjustment lever
- Operating elements and controls are easy to reach
- Tables fold up for easy storage and valuable working space
- Note — Minimum Working Dough Temperature 48°

*Subject to technical changes without notice. The type specific and the safety instructions of the operating manuals, as well as the prohibition, mandatory action and warning signs to be observed.

In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions.

Creative Technology and Service for the Baking Industry

Gemini Bakery Equipment Company

9990 Gantry Road
Philadelphia, PA 19115-1002
(215) 673-3520 Fax: (215) 673-3944
sales@geminibe.com
www.geminibe.com

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