

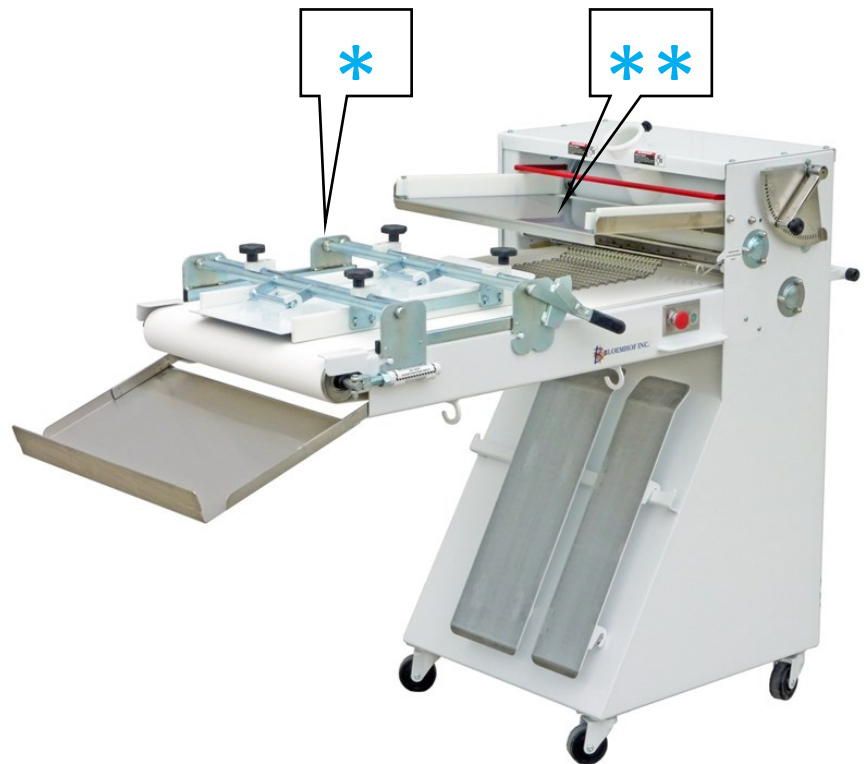
Simplex Sheeter/Moulder

Moulding

- Pan Breads
- Whole Grain Breads
- Subs, hoagies & hot dog rolls
- Challah
- Pretzels
- Tapered rolls & bolillos
(with optional accessories)

Sheeting

- Puff pastry & Danish dough
- Yeast raised dough



Key Features

- Process up to 3,600 pieces/hour
- Product capacity 1 oz. - 4 lbs.
- In-feed guard with automatic shut off
- Quick change index system - easy roller adjustment
- Fully adjustable side guides
- Variable speed 24" wide FDA approved polyester belt
- 6" & 12" curling chain standard
- 3 Moulding Plates

*To use sheeter feature: remove dough roller/pressure plate mounting system and rolling chain.
**Sheeter Infeed:
Dough is gently compressed through roller system and exits underneath infeed on to conveyor.

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Specifications

Electric

3/4 HP, heavy duty motor, 1-Phase,
60 HZ, 115, 5 AMP or 208V* 3 AMP

GFCI circuits require a 208V* for optimal machine performance.

If you are uncertain if your facility has GFCI, please consult with your electrician prior to placing machine order.

Machines wired for 115V are not compatible with GFCI circuits.

*Machine also compatible for 230V with one-step setting change. Contact Oliver parts and service for instructions on how to change the setting.

Product Capacity

1 oz. to 4 lbs

Moulding Plates (select three):

Flat Moulding Plate

6", 8", 9", 10", 12", 14", 16", 18", 20",
21.5" x 28" Long

Bolillo Moulding Plate

5", 6", 7.5" x 23" Long

Shipping Weight: 730 lbs. (331kg)

Net Weight: 515 lbs. (234kg)

Dimensions: 54.5" H x 33.625" W x 72" D

