

Econom - the compact dough sheeter

Whether as a table model or mobile base model, the Econom is the ideal space-saving dough sheeter for hotels, restaurants, pizza shops, canteen kitchens and artisanal bakeries.



STM 5303 - Table model



SSO 5304 - Mobile base model

Technical Data

Econom 4000	STM 5303	SSO 5304
Substructure	Table model	Mobile base model
Width of conveyor belts	475 mm	475 mm
Table length overall	1550 mm	2060 mm
Roller length	500 mm	500 mm
Roller gap	0.3 - 30 mm	0.3 - 30 mm
Roller gap reduction	manual	manual
Speed of discharge conveyor	50 cm/s	50 cm/s
Rated power	0.75 kVA / 0.5 kW	0.75 kVA / 0.5 kW
Supply voltage	3 x 200 - 420 V, 50/60 Hz 1 x 200 - 240 V, 50 Hz 1 x 200 - 240 V, 60 Hz 1 x 110 V, 60 Hz	3 x 200 - 420 V, 50/60 Hz
Required floor space (mm)		
• in working position, catch pans extended	1040 x 1550 mm	1045 x 2500 mm
• in resting position	1040 x 815 mm	1045 x 1100 mm
Weight	80 kg	145 kg

The right to make changes of a technical nature is reserved. The technical safety and type-specific instructions in the operating manual must be complied with. Prohibition, information and warning signs on the machines are to be complied with in accordance with the operating instructions.

