

TSP-520



Efficient & Effective

DOUGH SHEETER

The Dough Sheeter is suitable for sheeting and stretching puff pastry, Danish bread, donut dough, croissant dough, pie dough, cookie dough, strudel, marzipan, and pizza dough.



**POWER SWITCH/
POWER INDICATOR.**



**DOUGH SHEETER
DETAIL ANALYSIS**



**HIGH-QUALITY THICKENED
CONVEYOR BELT.**



PROTECTIVE NET
WHEN THE PROTECTIVE NET IS LIFT UP,
THE MACHINE WILL STOP WORKING.
WHEN THE PROTECTIVE NET IS DOWN,
THE MACHINE WILL CONTINUE TO RUN.



SCALE ADJUSTMENT
ACCURATELY ADJUST THE PRESSING FORCE.
THE MACHINE CAN ADJUST THE THICKNESS
OF THE PRESSED DOUGH AT WILL, SUITABLE
FOR A VARIETY OF CUISINES.



EXTRA RUBBER FEET
MAKE THE MACHINE WORK SMOOTHLY
ON THE TABLE.



Model	TSP-520
Power	400 W
Voltage	220 V / 50 Hz
Roller Range	1 ~ 35 mm
Weight (Kg)	150
Dimensions (LxWxH) (mm)	2350 x 870 x 620