

FOOD MACHINERY

YB-E520



Efficient & Effective

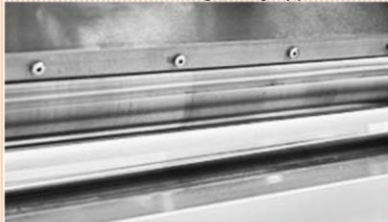
DOUGH SHEETER

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.



SEAMLESS STEEL PIPE ROLL

Does not account for dough, Long applicable life.



SEAMLESS STEEL TUBE ROLLER

Grinding and plated hard grid treatment is not easy to scratch.



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.



SWITCH BETWEEN THE TWO MODES AT WILL

REVERSING HAND LEVER

Manually adjust the direction



REVERSING FOOT PEDAL

Pedal adjustment direction



Model	YB-E520
Motor Power	0.75 kW
Voltage	220 V / 50 Hz
Roller Range	1 ~ 45 mm
Weight (Kg)	220
Dimensions (LxWxH) (mm)	2400 x 950 x 1200