



# TABLETOP DOUGH SHEETER

#SA300

#SA520

# What we will get when we have a SA300 / SA520?

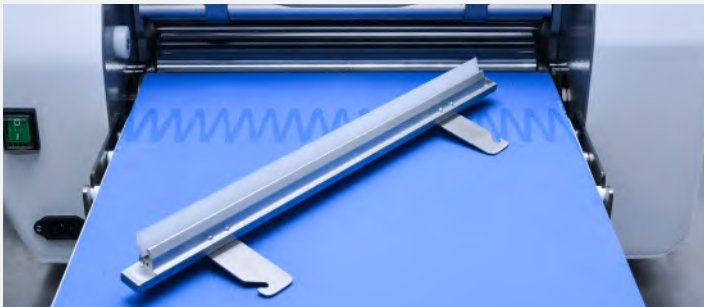
## Space-saving

The SA300 / SA520 dough gently and precisely and only uses a minimum of space. Due to its 350/500 mm working width, it is the ideal dough sheeter for narrow areas like small pastry shop, small bakeries, restaurants, delicatessens and pizzerias.



## Easy-to-clean design

SA 300 / SA520 equip with scrapers which can be removed easily without tools. Smooth surface and belt help users for their clean work.

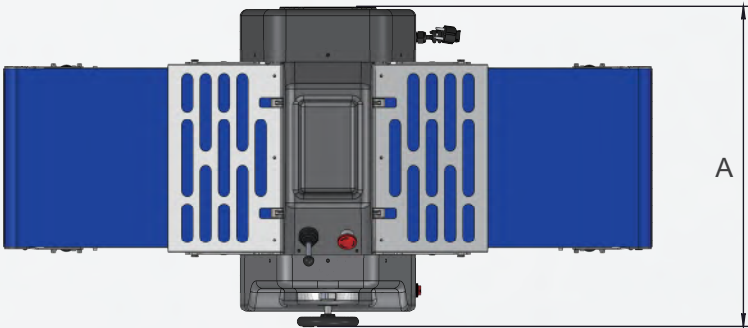
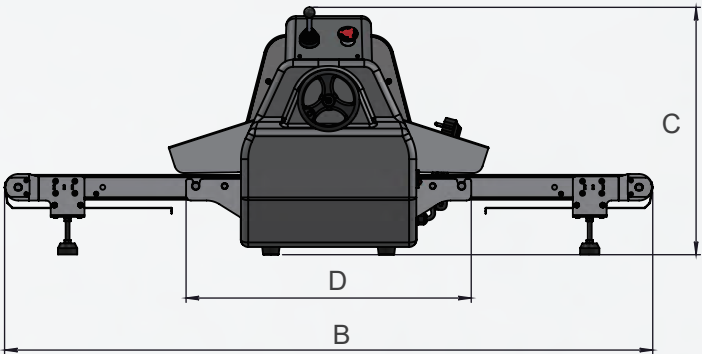


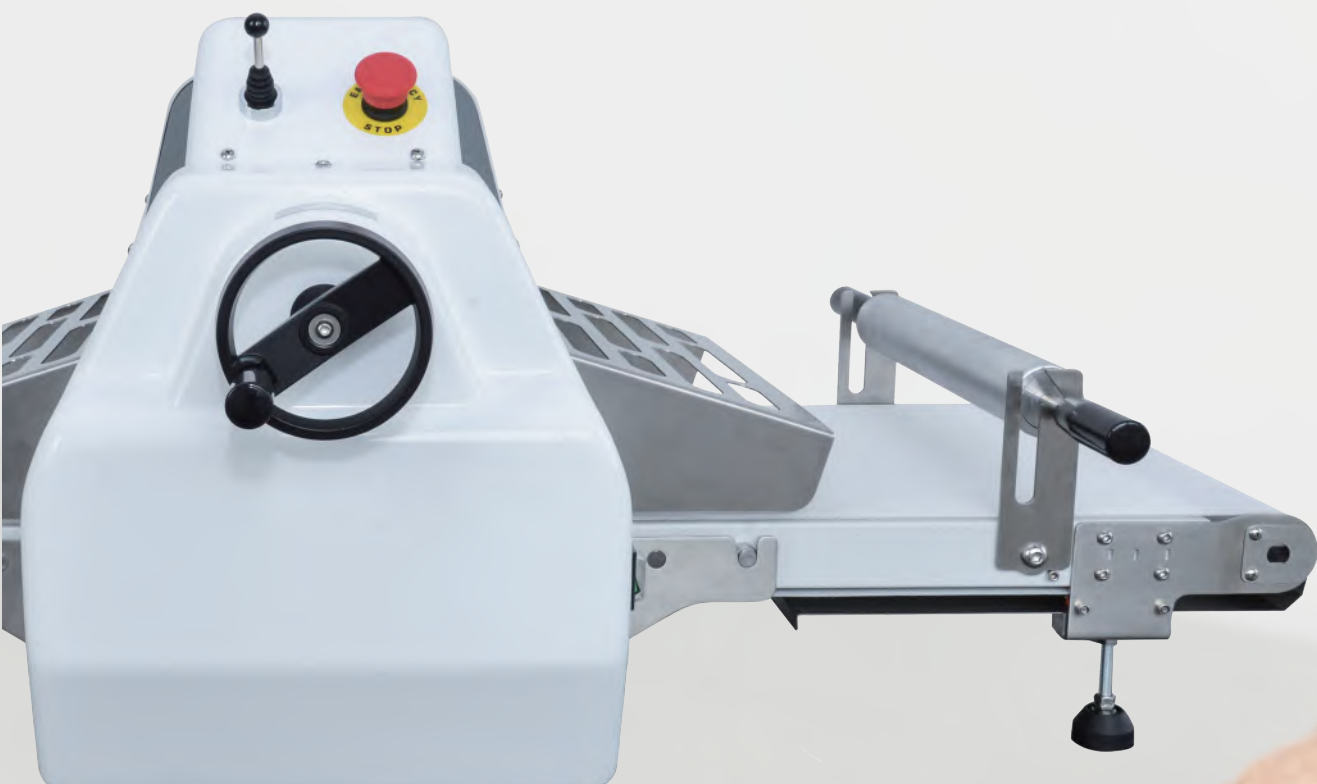
## Uniform dough final thickness

SA300 / SA520 can help users to get the required final thickness appropriately and ensure the size is consistent.



Model		SA300	SA520
Type		Table Top Model	Table Top Model
Working width(mm)		370	520
Conveyor Table Length(mm)		610	720
Gap between Rollers (mm)		1-27	1-40
Dimension(mm) Machines tables are in working position	Width(A)	665	818
	Depth(B)	1346	1560
	Height(C)	514	545
Dimension(mm) Machines tables are folded up	Width(A)	665	818
	Depth(D)	592	592
	Height(E)	596	695
Power(kw)		0.375	0.4
Voltage		120/220V 50/60Hz Single Phase	120/220V 50/60Hz Single Phase
Weight(kg)		79	102





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