

Simplex Sheeter/Moulder

Dual purpose in a single machine.

Moulding

- Bolillos
 - Tapered rolls
 - French bread*
 - White, raisin & pan breads *
 - Subs, hoagies & hotdog rolls *
- * with optional accessories*

Sheeting

- Puff pastry & Danish dough
- Yeast raised dough



Key Features

- Duo infeed, process up to 7,200 Bolillos/hour
- Quick change index system - easy roller adjustment
- Telescoping infeed tube(s)
- In-feed guard with automatic shut off
- 24" wide FDA approved polyester belt
- Two 6" curling chains standard
- Two 6" Bolillo Moulding Plates standard
- One Flat Plate curling chain standard
- One 21.5" Flat Moulding Plate standard
- Variable speed

Above specifications subject to change without notice. The information contained herein is correct as of the date hereof.

Recommendations or suggestions are made without guarantee or representation as to results.



Simplex Sheeter/Moulder

Specifications

Motor / Electric:

Standard:

3/4 HP, heavy duty motor, 1 PH, 60Hz, 115 or 208 VAC*

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

Additional Bolillo Moulding Plate 23" Long,
5" or 7.5"

Additional Flat Moulding Plates, 28" Long,
6", 8", 9", 10", 12", 14", 16", 18", 20"

Side guides recommended for use with flat plates

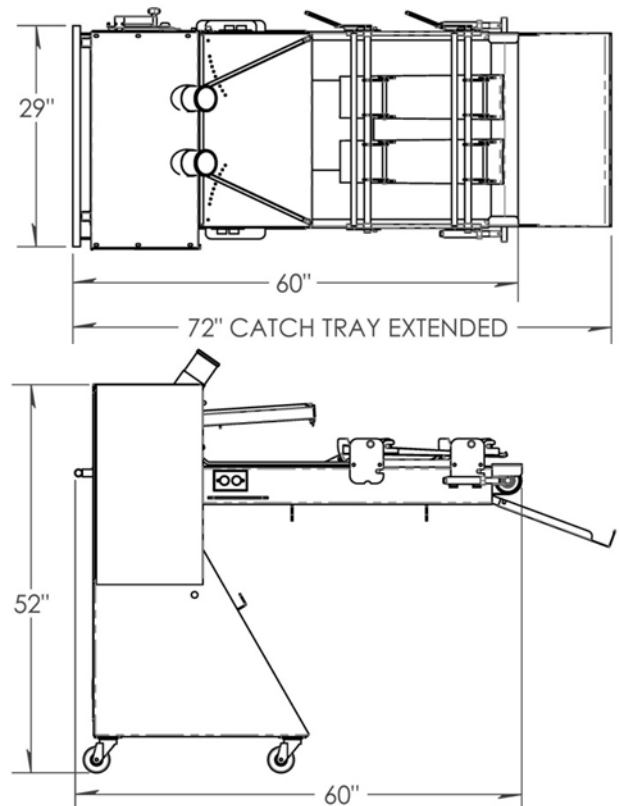
Shipping Weight:

730 lbs. (331kg)

Net Weight:

515 lbs. (234kg)

Dimensions: see drawing



Above specifications subject to change without notice. The information contained herein is correct as of the date hereof. Recommendations or suggestions are made without guarantee or representation as to results.



Manufactured in the U.S.A.