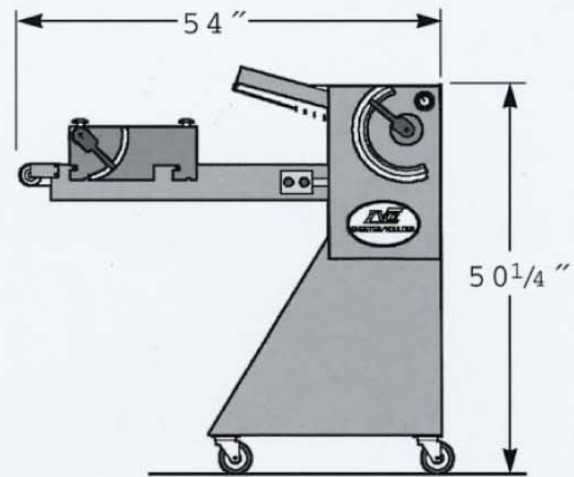


# Greater automation means greater profits, too with the LVO sheeter/moulder.

Save time, labor and money with this easy-to-operate sheeter/moulder. Even the most inexperienced employee can make 30 breads a minute and roll pies and pastries faster than any baker.

Cookie doughs can be sheeted and cut right on the belt. Make your bakery operation more productive with the LVO Sheeter/Moulder.

## DIMENSIONS & SPECIFICATIONS - MODEL SM20 or SM24



### FEATURES:

- Heavy Duty Stainless Steel Construction.
- Stainless Steel Curling Chains - light & heavy.
- Polyethylene Dough Guides, adjustable.
- Nylon Scrapers - easily removed for cleaning, no tools required.
- Electronic Speed Control.
- 2-Ply Polyester Belt.
- Two On/Off Stations located on either side of machine.
- 20' Electrical Cord.
- Moulding Assembly removable when not in use.
- Pressure Plates - 6", 9", and 12"

### DIMENSIONS:

Belt Width - 20" or 24".  
Table Width - 23" or 27".  
Moulder Overall Width - 31" or 35".  
Length - 55".

### SPECIFICATIONS:

- Four 4" Dia. Casters - all locking type.
- 3/4 HP Motor, 115V, 60 Cycle, 1 Phase, 7.5 Amps.
- Sealed Bearings Throughout, no greasing necessary.
- Equipped With Automatic Roller Safety Switch  
- lift the bar and motor shuts off.
- Weight - approximately 450 lbs.

### OPTIONS:

- 14", 16", 18", 20", or 22" Pressure Plate.

