

# RONDO<sup>®</sup>

## DATA SHEET

### BENCH SHEETER STM513



## Features

- Designed for small size bakeries and food service kitchens
- Safe and easy to handle
- For starting one of the two green buttons are pushed
- For stopping either lift the safety guard or push the red button
- Pistol grip allows adjusting the rollers in a quick and easy way
- Scale assists in precise settings
- Final thickness to ensure identical thickness for every product
- Scrapers can be easily removed
- Machine can sit on an 8 ft. work bench
- When not in use, conveyors can be raised

## Technical Data

	<b>STM513</b>
Model	bench
Width of conveyor belts	18 3/4"
Table width	19 1/4"
Table length overall	61"
Roller length	19"
Roller gap	1/64" - 1 3/16"
Speed of discharge conveyor	20"/sec
Required floor-space in: working position, catch pans extended	62" x 37"
resting position (tables folded up)	34" x 37"

Subject to technical changes without notice. The type specific and the safety instructions of the operating manuals as well as the prohibition, mandatory action and warning signs are to be observed.

	<b>STM513</b>
<b>Dimensions:</b>	
Net Weight:	176 lbs.
Shipping Weight:	220 lbs.
Crate Dimensions:	41" x 27" x 31"

**Electrical:**  
220 VAC, 3-phase, 60 Hz, 0.75 HP, 2.3 Amps  
Supplied with 8ft. cord and NEMA plug #L1520P

### Approvals:



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