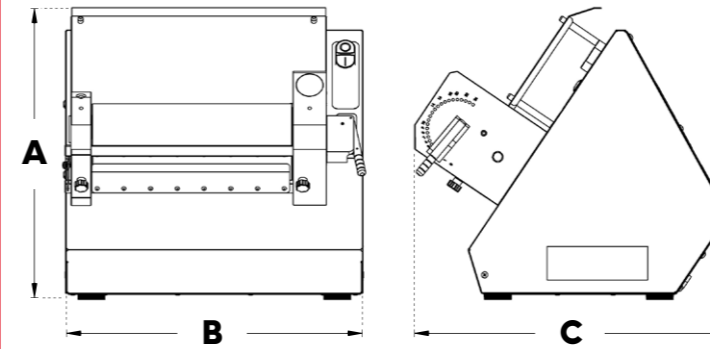


SENOVEN®



SINGLE PLUS DOUGH SHEETERS

SM-300 SINGLE PLUS | SM-450 SINGLE PLUS | SM-600 SINGLE PLUS



MODEL	A	B	C
SM-300 SINGLE PLUS	43 cm (16.92")	44 cm (17.32")	54 cm (21.25")
SM-450 SINGLE PLUS	43 cm (16.92")	59 cm (23.22")	54 cm (21.25")
SM-600 SINGLE PLUS	43 cm (16.92")	74 cm (29.13")	54 cm (21.25")

Features

- 2,75" (70 mm) diameter rollers for dough handling.
- The roller gap can be adjusted up to 0.39" (10 mm).
- Perfect for fondant, pizza, pita and tortilla dough.
- Single plus dough sheeters can roll up to 600 pieces of fondant dough per hour regarding their weight and thickness.
- The machines are produced in accordance with the standards of various countries, especially America and Europe.
- Our dough sheeters, thanks to their dimensions and removable parts, are so easy to set, use, and clean.
- They work silently and vibration-free.
- Fully stainless body and other machine elements pursuant to food norms
- Limited part and labor warranty terms start after the delivery of the product and the terms are valid for 1 year .

Technical Details	SM-300 SINGLE PLUS	SM-450 SINGLE PLUS	SM-600 SINGLE PLUS
Net Weight	34 kg (74.80 lbs)	40 kg (88 lbs)	46 kg (101.20 lbs)
Gross Weight	40 kg (88 lbs)	47.4 kg (104.28 lbs)	56.8 kg (124.96 lbs)
Dough Weight	80 - 1500 gr (0.17 - 3.31 lbs)	80 - 2250 gr (0.17 - 4.96 lbs)	80 - 3000 gr (0.17 - 6.61 lbs)
Average Dough Diameter	19 - 29 cm (7.48" - 11.41")	19 - 45 cm (7.48" - 17.71")	19 - 60 cm (7.48" - 23.62")

Electrical Requirements	Total Power	Voltage	Total Current	Phase	Hz
Single Plus Dough Sheeters 110V	0,37 kW (1/2 HP)	110/120 VAC	6,8A	1 Phase	60 Hz
Single Plus Dough Sheeters 230V		220/230/240 VAC	3,2A		50/60 Hz

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