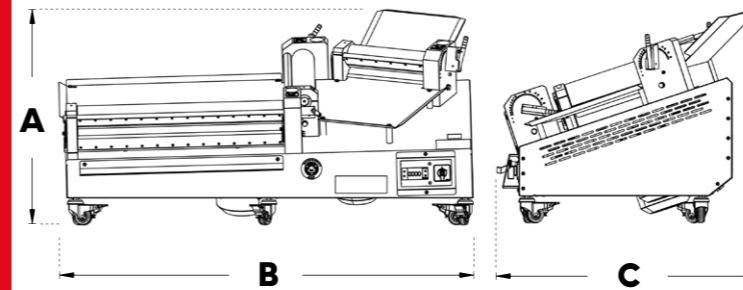


SENOVEN®



PHYLLO DOUGH SHEETERS

SM-55YH | SM-60YH | SM-60.3YH



MODEL	A	B	C
SM-55YH	59 cm (23.22")	83 cm (32.67")	64 cm (25.19")
SM-60YH	60 cm (23.62")	91 cm (35.82")	70 cm (27.55")
SM-60.3YH	70 cm (27.55")	123 cm (48.42")	74 cm (29.13")

Features

- Our models can vary regarding their roller group quantity.
- 2.6" (66 mm) diameter rollers for dough handling.
- The roller gap can be adjusted up to 0.11" (3 mm).
- Perfect for phyllo dough.
- Phyllo dough sheeters can roll up to 600 pieces of dough per hour regarding their weight and thickness for SM-55YH and SM-60YH and 300 pieces of dough per hour for SM-60.3YH.
- The machine 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 easy to set, use, and clean.
- They work silently and vibration-free.
- Fully stainless body and other machine elements pursuant to food norms.

Technical Details	SM-55YH	SM-60YH	SM-60.3YH
Net Weight	63.6 kg (139.92 lb)	65 kg (143 lb)	99.8 kg (219.56 lb)
Gross Weight	73.5 kg (161.70 lb)	73.5 kg (161.70 lb)	128 kg (281.60 lb)
Dough Weight	80 - 450 gr (0.17-0.99 lb)	80 - 450 gr (0.17-0.99 lb)	80 - 450 gr (0.17-0.99 lb)
Average Dough Diameter	26 - 55 cm (10.23" - 21.65")	26 - 55 cm (10.23" - 21.65")	26 - 60 cm (10.23" - 23.62")

Electrical Requirements	Total Power	Voltage	Total Current	Phase	Hz
SM-55YH / SM-60YH 110V	0,55 kW (3/4 HP)	110/120 VAC	2,5A	1 Phase	60 Hz
SM-55YH / SM-60YH 230V		220/230/240 VAC	5A		50/60 Hz
SM-60.3YH 110V	0,8 kW (1 HP)	110/120 VAC	4,15A	1 Phase	60 Hz
SM-60.3YH 230V		220/230/240 VAC	8,3A		50/60 Hz