



# PASTRY DOUGH SHEETER

**ISM-DPS52**

## STANDARD FEATURES

52cm width belt

- ✓ Designed for continuous professional use, the ISM-DPS52 ensures fast, uniform sheeting of pastry, croissant, pizza, and laminated doughs, improving consistency while reducing manual handling.
- ✓ Equipped with a 52 cm wide conveyor belt, the machine allows smooth handling of large dough pieces, improving workflow efficiency and reducing the number of passes required.
- ✓ Featuring an adjustable roller gap from 1 to 45 mm, the dough sheeter offers accurate thickness control to meet different recipe and production requirements.
- ✓ Built with a heavy-duty stainless steel structure and foldable working tables, the ISM-DPS52 combines durability, hygiene, and easy cleaning with optimized floor space when not in use.



## PRODUCT SPECIFICATIONS

Dimensions (Open)	255 × 88 × 112 cm
Dimensions (Closed)	81 × 88 × 158 cm
Conveyor Belt Width	52 cm
Roller Thickness Range	1 – 45 mm
Power	750 W
Voltage	220 V / 50 Hz
Weight	220 kg