



# BENCH DOUGH SHEETER 500-600

For years we have been producing various solutions for the processing and lamination of dough.

Our experience allows us to assist customers in the world of baking, pizzeria and pastry.





Space-saving,  
simple to use and  
easy to clean



Certified  
stainless steel  
structure



Different adjustments  
for specific  
thicknesses



Respect  
for sanitation  
regulations



Compliance  
with the EC  
regulations

**Indispensable tool for restaurants, hotels and bars, it makes work easier reducing preparation times.**

### General information

It rolls out dough for bread, pizza, puff pastry and fresh egg pasta

Chromed stainless steel rollers

Suitable for pan, round and meter pizzas

Very sturdy

Simple to use and easy to clean

Possibility of having a grooved roller: this allows the final result to be a round pizza without changing the adjustment of the rollers

Washable food-grade plastic scrapers (POM) to facilitate cleaning

Removable hand safety device for easier cleaning

Minimum thickness 0.3 mm

Maximum thickness 5 mm

Available in different voltages on request

All machines are manufactured taking into consideration the customer's requests. The company guarantees an **ALL MADE IN ITALY** product and service.



### OPTIONAL

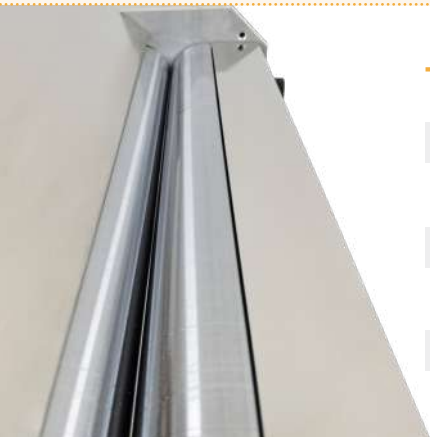
Opening rollers up to 1 cm for processing with sourdough and sugar paste

### Technical features 500

Roll length	500 mm
Height	470 mm
Width	700 mm
Depth	250 mm
Weight	47 Kg
Volt	230/440

### Technical features 600

Roll length	600 mm
Height	470 mm
Width	800 mm
Depth	250 mm
Weight	51 Kg
Volt	230/440



**Registered office**  
Via Corte, 184  
36010 Zanè (VI) - Italy

**Operational plant**  
Via Lago di Albano, 44  
36015 Schio (VI) - Italy

Ph +39 349 354 8076  
E-Mail info@tpmitalia.it  
www.tpmitalia.it

