

Hammonia Dough Sheeter



Hammonia offers the highest quality for manual dough sheeters. The powerful engines, the high quality food grade materials in combination with German engineering leads to a reliable and efficient partner for the professional bakery.



The reversible sheeters were specially designed with the particular consideration for use within small bread- and pastry bakeries, hotels and restaurants.

In all Hammonia sheeters, the conveyor tables can be raised up into a resting position. Therefore, they will occupy less space within the working area. This position also facilitates easy cleaning of the unit. The absence of uncovered and unprotected electrical components and motors, the detailed conformity of exterior panels, the simplicity of the removable and replaceable dough scrapers, make this unit particularly simple and easy to clean.

| | 507 B | 510 B | 507 | 510 | 610B | 610 |
|--|--|---------------|---------------|----------------|----------------|----------------|
| Model | Bench | Bench | Base | Base | Base | Base |
| Dimensions belt DxL (measured from the roll's center) (mm) | 495x850 | 495x1000 | 495x850 | 495x1000 | 595x1000 | 595x1000 |
| Cylinder diameter | 84mm | | | | | |
| Exit belt speed | 50 cm/s - optional: variable speed from 50 to 12 cm/s | | | | | |
| Working dimensions Depth x Width (mm) | 970 x 1700 | 970 x 2000 | 970 x 2215 | 970 x 2515 | 1070 x 2000 | 1070 x 2515 |
| Roller Gap (mm) | 0,2 - 35 | 0,2 - 35 | 0,2 - 35 | 0,2 - 35 | 0,2 - 35 | 0,2 - 35 |
| Stored dimensions (mm) D x W x H | 970x1019 x840 | 970x1135 x983 | 970x1685 x712 | 965x1723 x1800 | 1070x1135 x983 | 1065x1723x1800 |
| Installed power (kw) | 0.55 | 0.55 | 0.55 | 0.55 | 0.75 | 0.75 |
| Weight (kg) | 100 | 110 | 170 | 185 | 130 | 205 |
| Power supply | 480 /440/ 415/ 380/ 220/ 208 - 3 Phases Optional: 220/ 208/ 110 - 1 Phase | | | | | |

High quality materials and synthetic components ensure a sanitary unit while maintaining consistency, durability and longevity in accordance with USDA standards. Synthetic material belts coated with polyurethane in accordance with standards.

*Optional: Cutting attachment - Adjustable speed motor from 60 to 15 cm/sec. - "ENERGY SAVING" system - Digital display for positioning the cylinders

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P.A.D system - Process Assist Device will allow you to work more easily and tidily, eliminating recipes attached to the wall and post-it with production demands. With P.A.D, you can save your recipes up to a maximum of 30 and recall them whenever you need. This exclusive device, will allow you to work with your Hammonia Dough Sheeter in an innovative and functional human-machine interaction.

The P.A.D display will show information regarding the cylinder opening, the processing specifications of each saved program, the number of processes required to complete the cycle and much more.

Advantages:

- New P.A.D system
- Extra large cylinder diameters, reduces the force on dough and allow extra thin dough sheets
- Top scraper attachment & bottom scraper attachment -springs from the top & the bottom are responsible for easy maintenance and higher performance
- Lamination head sides – aluminium construction as built with automatic machinery
- Belt control - hand lever for easy operation and long lasting

Optional:

- Stainless steel base construction
- Cutting attachment
- Variable speed of the belt
- Foot belt control



For further information please contact us.