## **MK600**

## MANUAL DOUGH SHEETER



Reliable, sturdy, efficient. MACPAN dough sheeters are designed and built to guarantee exceptionally easy and functional use in accordance with all the international safety standards. all models meet the highest demands of restaurants, hotels, confectioners and small and medium sized bakeries.

- aluminium die-cast shoulders and casing
- possibility of working all types of dough, obtaining very thin results
- galvanised hard chrome plated, ground and polished cylinders
- easy to remove scrapers, for quick and efficient cleaning
- adjustable belt speeds to prevent dough wrinkling
- folding tables to reduce machine space when not in use
- models MK600 have folding and extractable tables
- low voltage electrical system with dual commands (hand and foot pedal)
- accident prevention safety guards connected to the electrical system by limit switches
- machine mounted on wheels making it fully mobile
- variable speed drive for MK500 / MK600 models

Croissant cutting device available for MK600, models 1200 mm and upwards, fitted with a reinforced table and special 2-speed motor.



DIMENSIONS OPEN mm	3380x1010x1160
DIMENSIONS CLOSED mm	640x1010x2260
CYLINDER DIMENSIONS mm	600x70
CYLINDER OPENING mm	0 - 40
BELT SIZE mm	600x1500
POWER KW	1,5
SPEEDS	2