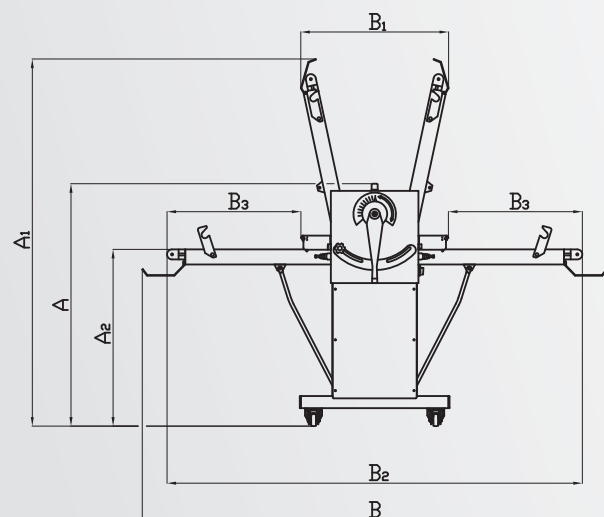
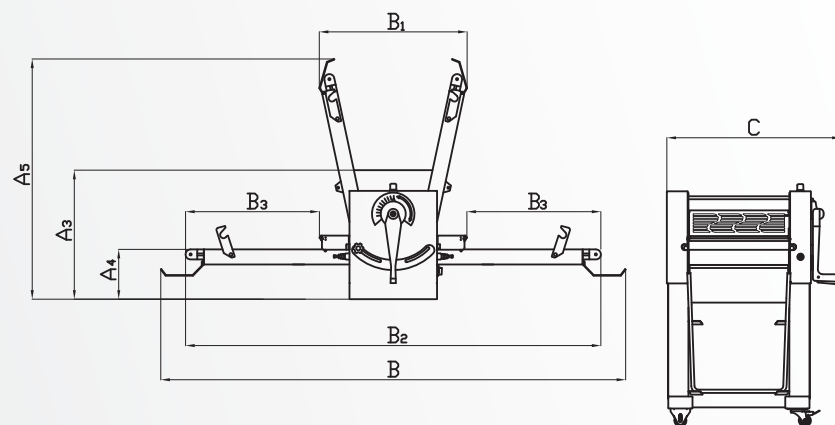




Floor model



Bench model

Model		S01B	S03B	S03BX	S03T	S03TX	S03TXL	S04T	S05T	S06T
Cylinder Length	mm	500	500	500	500	500	500	600	600	600
Cylinder diameter	mm	60	60	60	60	60	60	70	70	70
Cylinder opening	mm	0-35	0-35/45	0-35/45	0-35/45	0-35/45	0-35/45	0-35/45	0-35/45	0-35/45
Belt Width	mm	-	486	486	486	486	486	598	598	598
Dimensions in use	A	mm	-	-	1230	1230	1230	1230	1230	1230
	A ₂	mm	-	-	900	900	900	900	900	900
	A ₃	mm	650	680	680	-	-	-	-	-
	A ₄	mm	-	200	200	-	-	-	-	-
	B	mm	950	1800	2320	1760	2380	2800	2800	3365
	B ₂	mm	-	1480	1990	1480	2000	2470	2020	3060
	B ₃	mm	-	400	650	360	630	850	630	1150
Dimensions not in use	C	mm	980	880	880	880	880	1030	1030	1030
	A ₁	mm	-	-	-	1520	1800	2000	1780	2150
	A ₅	mm	-	850	1100	-	-	-	-	-
	B ₁	mm	420	680	780	650	770	860	1000	1160
Power	Kw	0,37	0,55	0,55	1,1	1,1	1,1	1,65	1,65	1,65
	Weight	Kg	68	133	142	170	180	224	222	229

Non-binding data. The manufacturer reserves the right to make any modifications he deems necessary.



Various cutting rollers



Cutting device for croissants

Steno
EVOLUTIONPLANET

DOUGH SHEETER

MANUAL 500 • 600



Made in Italy

www.steno.it

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DOUGH SHEETER

MANUAL

500 • 600



Made in Italy

MAXIMUM SAFETY

24 Volt control panel; safety switch, in conformance with the current standards, operates together with the lifting safety grills.

PERFECT EFFICIENCY

The tension of the belts and the position of the cylinders and the scrapers can be easily set to keep the machine in top condition, even after years of work.

HEAVY-DUTY AND SILENT

Gears are in steel and all moving parts are mounted on ball bearings, which do not require maintenance.

COMFORTABLE USE

The speed of the belt is variable and differenziated to avoid wrinkles in the dough sheets.

Wide adjustment of the opening of the cylinders and ability to memorize the minimum thickness of the dough; for floor models, two joysticks, one on each side, to control belt movement that roll at different speeds to avoid wrinkles in the dough sheets.

EASY TO CLEAN

The scrapers, built in material in compliance with alimentary standards, are easily removable for cleaning; the belts, also built in a special material for alimentary standards, are washable. Additionally, the machine is mounted on wheels in order to clean the floor underneath the machine as required by legal standards.

MINIMUM OVERALL DIMENSIONS

The tables can be lifted after use to save space when not in use.

For S04T, S05T and S06T models, the tables are also removable.



FLOOR MODEL WITH MOVING BELT - S03TX

- Variable speed belt (only for floor models)
- Two joysticks, one on each side, to control belt movement
- Flour collection tray
- 1 rolling pin in material for alimentary standards
- Flour container

STANDARD

- Pedal control for belt movement (only for floor models)
- Cutting device for croissants (only for S05T and S06T models)

OPTIONAL



BENCH MODEL WITH FIXED TABLES - S01B



BENCH MODEL WITH MOVING BELTS - S03BX