

SPECIFICATION SHEET

[VSN-630E Dough Sheeter - Floor Type]

Venus Dough Sheeters help you save time and labor, lowering your operation cost. With a fully reversible belt system, and a unique locking clutch handle design, you can be sure to get consistent results and perfectly stretched dough every time. Use the machine to prepare dough for a large variety of products including croissants, pastry puffs, Danish rolls, cookies dough, pizza dough, pie crusts, and more! The unique locking clutch handle controls and fixes roller position without a separate handle lock, allowing the operator to make up to 4mm thickness adjustments for each pass very quickly. Includes foot pedals for additional convenience and hands-free operation while processing dough. prop Athene conveyor belts provide extra strength and prevent tears even under heavy use. Safety is built into all aspects of the machine, includes a standard safety guard (must be down before machine will operate), independent on-off switch, and emergency stop button. The motor is completely enclosed and sealed and has overload protection built in for safety.

Quick Detail:

- Reversible sheeting action; Foot pedal operation available on floor type.
- Thickness adjustable, roller opening up to 50mm.
- Solid lever for thickness setting.
- SUS safety guards on each side of roller.
- Food grade prop Athene conveyor belts.
- Scrapers could be removed easily for cleaning.
- Hard chrome polished rollers.
- Flour reservoir above rollers, easy for baker.
- Emergency stop within reach of operator.
- Machine could be folded up after daily operation.



Technical Data

Model	Table Width (mm)	Roller Gap (mm)	Voltage	Power Consumption (Kw)	Dim WxDxH (mm)	Net Weight (Kg)
VSN-630E	580	0.3 - 50	380V/50/3	0.75	3540x1040x1270	270