

SEEWER
RONDO

Sheeter

ECONOM

TAVERNA

Pizzeria

*traiteur
delicatessen*

PATISSERIE

KANTINE

MENSA

CATERING

HOTEL

SEEWER RONDO



Technical data ECONOM STM 503

Roller length	500 mm
Diameter of rollers	84 mm
Roller gap	0,5-30 mm
Working length	1600 mm
Max. machine width	850 mm
Length with tables raised	700 mm
Speed of discharge conveyor	52 cm/sec
Electrical loads:	
tension	3 x 220/380 V, 50 Hz
power	1/2 HP (0.375 kW)
Net weight	80 kg



Easy maintenance and cleaning

All important components are readily accessible for proper cleaning. The scrapers of the sheeting rollers can be removed in seconds, without tools, for daily cleaning.

Improved quality of your pastry products

The free-moving infeed belt prevents automatically any tearing or «doubling up» of your doughs. Therefore, even the most delicate doughs can be sheeted out in a fast uniform and effortless manner.

As a result of our unique scraper system, a minimum of dusting flour is required, producing especially delicious pastry products.





ECONOM, the small machine, that relieves you from the strenuous task of sheeting.



The ECONOM can easily sheet out Puff Pastry, Danish and Croissant Dough, as well as Cookie and Short Bread Dough, Pies, Pizza, Yeast Donuts and Marzipan.

Simple operation

The ECONOM can be operated by anyone, it is that easy.

Safety features

The ECONOM complies with the most stringent safety and sanitation regulations. Special safety guards protect the hands of the operator from the sheeting rollers.



High productivity

Dough pieces up to 12 lbs can be sheeted out quickly and gently on the ECONOM. The roller adjustment is easy and precise. Producing uniform dough sheets for products with higher yields and better uniformity in shape and weight.



Minimal space requirements

Space is at a premium anywhere. So the ECONOM is constructed in such a way that it will fit even into the smallest area. After use, the two conveyor tables can be lifted up, reducing the length of the machine to 27.5 inches in resting position.

