

# TRUFROST & BUTLER

## Dough Sheeters

Butler Dough Sheeters are designed to take a ball of dough, roll it and stretch it out to a thickness ranging from 0.5 mm to 30 mm. They come with special motors and work on a two-way pressing mechanism that avoids tearing of the dough whilst optimising the output. Available in three versions - table top or with a stand, they are equipped with a safety shield and designed to operate smoothly, safely and reliably. All parts that come in contact with food are made of stainless steel or are specially plated to meet the required hygiene standards for food. When not in use, both sides of the conveyor table fold up for storage in the floor standing model.



### Technical Specifications - Dough Sheeters



Model	Power	Weight	Dimensions with Trays Pulled-out (W x D x H)	Dimensions without trays Pulled-out (W x D x H)	Remarks
DS 520FS	0.75 kW	255 kgs.	2780 x 875 x 1230 mm	2080 x 875 x 1230 mm	133 rpm / Roller length 520 mm
DS-520 Premia	0.40 kW	102 kgs.	1922 x 816 x 665 mm	592 x 665 x 596 mm	133 rpm / Roller length 520 mm
DS-520	0.75 kW	216 kgs.	2780 x 875 x 650 mm	2080 x 875 x 650 mm	133 rpm / Roller length 520 mm
Lilliput	0.375 kW	79 kgs.	1346 x 665 x 514 mm	592 x 665 x 514 mm	133 rpm / Roller length 514 mm

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice due to continuous product development