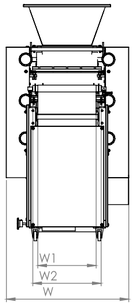
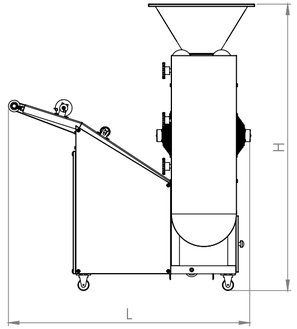
Laminator (6 rolls)

Laminator is used for sheeting dough. When it is located adjacent too semi automatic rotating baking machine, the baker uses it semi-automatically and transfers dough on the baking surface handy, after cutting the dough automatically. When Laminator is used in the head of tunnel oven, it transfers the dough on the baking surface automatically. In this machine, dough thickness is adjustable and its speed is regulated by inverter.

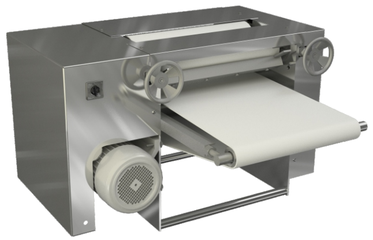


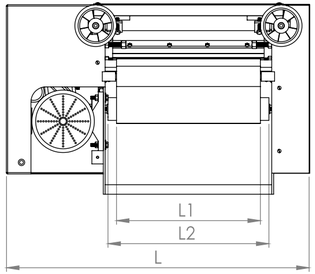


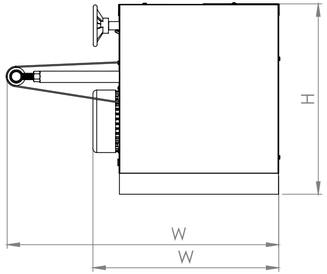
Model	Dimension (cm)			Tank capacity (kg)	Conveyor Width (cm)	Roll Length (cm)	Motor Power (kw)	Voltage (V)	Approximate Weight (kg)
	Length	Width	Height						
Six Rolls & One Row	145	92	185	80	45	47	1.5	220	306
Six Rolls & Two Rows	145	113	185	100	64	65	2.2	220	354
Four Rolls & One Row	150	95	170	60	53	40	1.5	220	320

Laminator (2 rolls)

This model of Laminator is used for sheeting of kneaded dough in different thickness. The Baker uses it adjacent semi automatically rotating baking machine, the kneaded dough is sheeted by passing from two rolls. It maybe has conveyor or not. Distance between two rolls is adjustable.







Model	Dimensions (cm)			Conveyor Width (cm)	Roller Length (cm)	Motor Power (kw)	Voltage (V)	Approximate Weight (kg)
	Length	Width	Height					
Two Rolls Equipped with Conveyor	80	80	50	40	43	0.75	220	84
Two Rolls without Conveyor	80	48	50	—	43	0.75	220	72