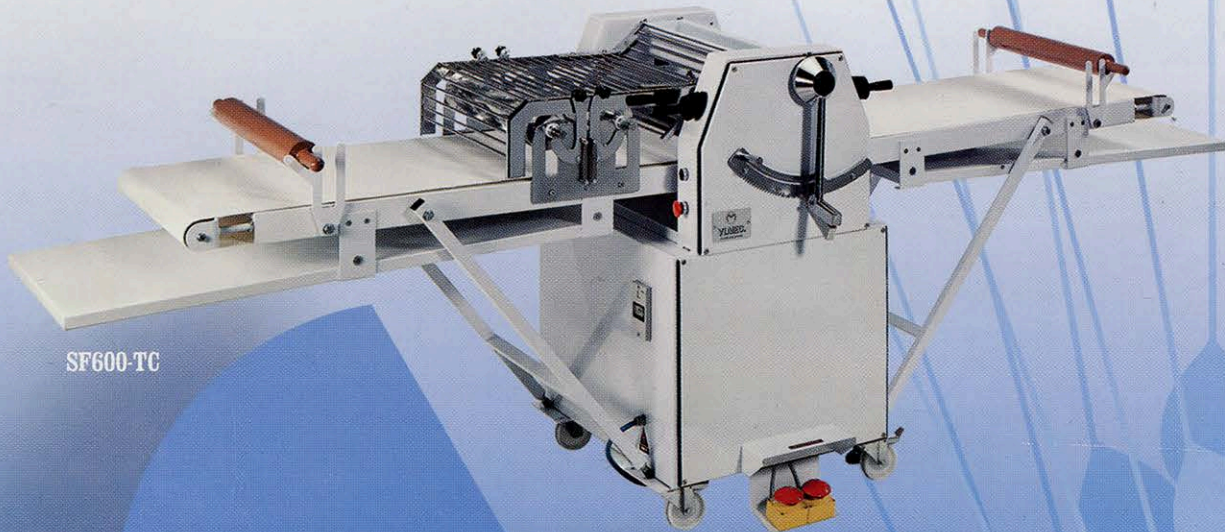




Pastry & Bakery
Machinery
USA



SF600-TC

Sheeters **C.P. Machinery**

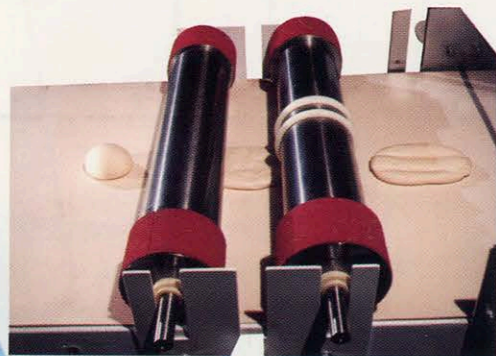
All the models of the serie 600 can be delivered with two-speed motors in order to add cutting rollers.

Laminadoras **C.P. Machinery**

Toda la serie de modelos 600 pueden ser proporcionados con motores de dos velocidades para adicionar rodillos de corte.



SF600-L



From a ball of pastry an ellipse is made and the device marks one or two "telera" strips. Available rollers from 40 gr to 150 gr.

A partir de una bola se genera una elipse y marca una o dos rayas "telera". Rodillos disponibles para 40 gr. hasta 150 gr.



Industrial sheeter that moulds round "pizza", and marks breads such as "telera" and "pan de viena". It makes up to 1,000 pieces per hour.

Laminadora industrial para formar redondos pizza, y marcar panes como telera y pan de viena. Hasta 1,000 piezas por hora.



CP Machinery makes commercial rollers for doughnuts, croissants, bismark, berlinas, danish, pizzas, and others.

*Special measures upon request.

CP Machinery fabrica rodillos comerciales para donas, croissants, bismark, berlinas, danish, pizzas y otras.

*Medidas especiales sobre pedido.

Industrial sheeter with a special device used to make breads with "bolillos" ends and long pieces of bread such as hot-dog and baguettes up to 500 mm.

Laminadora industrial con dispositivo para hacer panes con puntas "bolillos" y panes alargados como hot - dog y baguettes hasta 500 mm.

Universal

Laminating, Moulding And Marking Equipment



General view of the cutting system. It can cut strips and triangles or strips and squares at the same time.

Vista general del sistema de corte. Puede cortar al mismo tiempo tiras y triángulos o tiras y cuadros.

From a ball of pastry an ellipse is made, rolled, moulded and extended without mistreating the pastry. It makes breads with ends and baguettes. 1,000 pieces per hour and 350 pieces per hour as a maximum production.

A partir de una bola se genera una elipse, se enrolla, se forja y se alarga sin maltratar la masa. Hace panes con puntas y baguettes. Producción máxima 1,000 piezas por hora y 350 piezas por hora.



Technical Information

"Universal" Introduction

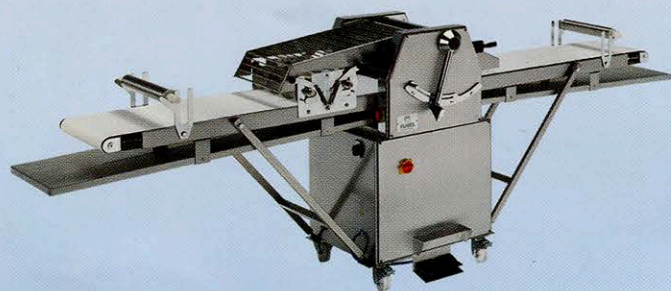
The CP Machinery semiautomatic sheeters can fulfill all kinds of needs. Laminate - cut - mould, thanks to their automatic speed system.

Introducción. "La Universal"

Las laminadoras semiautomáticas C.P. Machinery cubren cualquier necesidad. Laminan - cortan - forman, gracias a su sistema de velocidad automático.

General Information

- Made with high security specifications according to SNF regulations and electronically equipped with UTL and CE.
- The serie 600 models are stainless steel specially made for supermarkets.
- Double - operation, by foot or by hand thanks to its free hands system.
- Roller of 60 mm for 12 Kg. or 0 25 pounds in one load.



Mod. SF600-TL INOX

Ideal for mass production thanks to its different kind of rollers. Two motors used to choose slow speed and get a perfect cut.

Mod. SF600-TL INOX

Ideal para producción en serie gracias a sus diferentes tipos de rodillos. Dos motores para cambiar a velocidad lenta y cortar perfecto.



Mod. SF600 - LINOX

To this model can be added optional rollers used to make pieces of bread with ends, baguettes and marked breads.

Mod. SF600 - TCINOX

To this model can be added optional cutting and moulding rollers for bread with ends and baguettes.

Mod. SF600 - LINOX

A este modelo se le puede acoplar rodillos opcionales de formado para panes con puntas, baguette y panes marcados.

Mod. SF600 - TCINOX

A este modelo se le puede acoplar rodillos opcionales de corte y formado de panes con punta y baguette.

Mod.	Capacity Band width	H.P. Power	Weight	
			Kg.	Lb.
SF600 L	610 mm	0.75	270	270
SF600 LINOX	610 mm	0.75	290	290
SF600-TC	610 mm	0.75 + 1.0	298	298
SF600-TCINOX	610 mm	0.75 + 1.0	310	310
SF600-TB	610 mm	1.00 + 1.0	330	330
SF600-TBINOX	610 mm	1.00 + 1.0	345	345

Electrical supply: 220v three-phase. 60 Hz + Ground.
Total length of the table featuring bands: 3.3 m. or 130 in.



Made in the U.S.A.

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