

Reversible Sheeter (Manual model)

KR25

/ KR16 / KS30 / KLD

Versatile rolling machine
Applicable not just for rolling bread and confectionery dough but noodles and buns as well!



Auxiliary roller

This auxiliary roller makes it easier to feed dough to the reversible sheeter.



Stainless steel specification

Facilitates cleaning. Hygienic. No need to worry about peeling paint infiltrating products.



Pressure plate and catch tray

After the rollers degas the dough, the pressure plate molds it into a roll.

Easy-to-use durable model

KR25 [Standard model]

The rollers can be spaced a maximum 25 mm apart. The handle is light when operated, making it easy to create a wide gap for rolling out large forms or thick dough.

Both the top and bottom scrapers are made of strong metal to increase the scraping effect. They can also be detached without requiring tools, so cleaning and maintenance are easy.

[Option] Pressure plate (+ Catch tray), Auxiliary roller

KR25-S Short bed version (Shorter overall length)

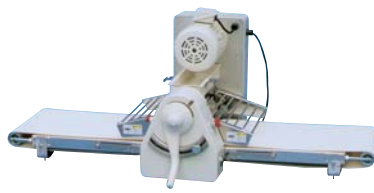


Sheeting machine for pastry, pie and cake dough

KR16 [Economic model]

The rollers are 120 mm in diameter and deliver an excellent rolling effect. The scrapers are lightweight, can be detached for easy cleaning.

[Option] Pressure plate (+ Catch tray), Auxiliary roller



Countertop type with a powerful motor

KS30 [Compact model]

This compact model can be installed on countertops that are 600 mm deep. The overall machine is small in size, but it uses ø88 mm rollers to roll out dough.

[Option] Dedicated stand for standalone installation



High-performance rolling from ø150 mm rollers

KLD [Mass-production model]

Designed for mass-production, this heavy-duty model comes with 3 motors and inverter drive.

[Option] KLD-S Short version (Shorter overall length)

Product features

■ **Foot switches standard equipment on all models**

Convenient foot switches that free up both hands come standard on all models.



■ **Easy sheeting**

Processing has been optimized so that anyone can easily sheet dough. No more intensive working with a rolling pin.

■ **Detachable scrapers**

Detachable scrapers are provided on each the left and right ends of the top and bottom rollers. They can be removed without tools, making them much easier to clean.

■ **Large ø120 mm rollers (KR16)**

The larger the rollers, the better to rolling effect.

■ **More power + Wide 28 mm gap between rollers (KS30)**

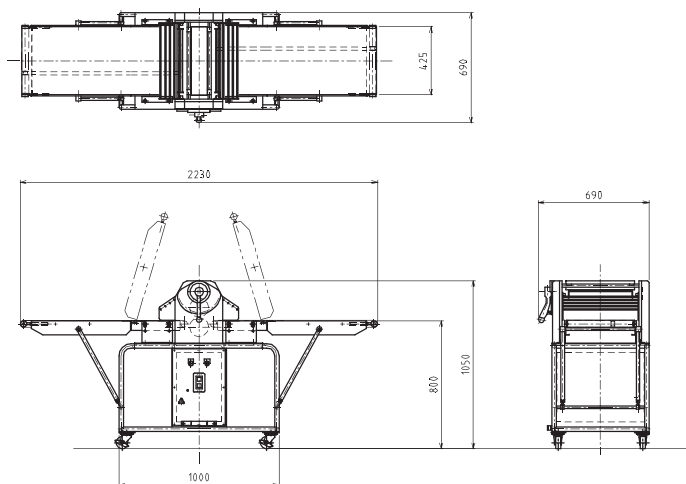
Machine power has been increased by incorporating a 3 P-200 V, 550 W motor. Moreover, rollers can be spaced 28 mm apart, to accommodate large forms and thick dough.

■ **Increased drive power (KLD)**

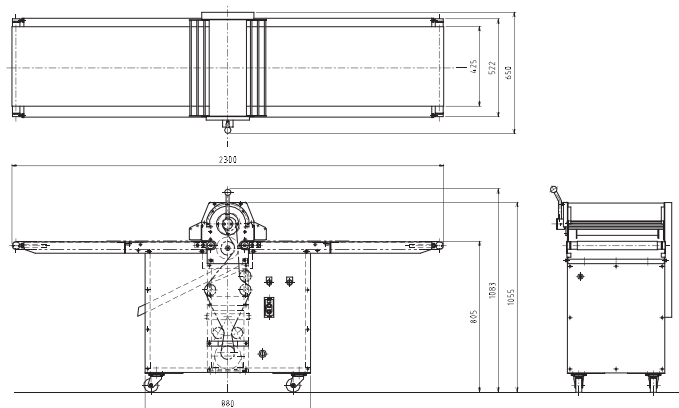
The rollers and left and right conveyors are driven by separate motors, effectively giving users increased drive power. Moreover, the speed ratio between the rollers and conveyors can be adjusted, which allows sheeting of various kinds of dough.

■ Dimensions

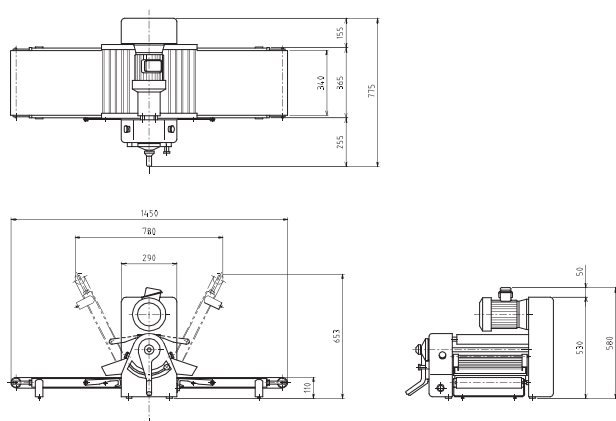
External dimensions (KR25)



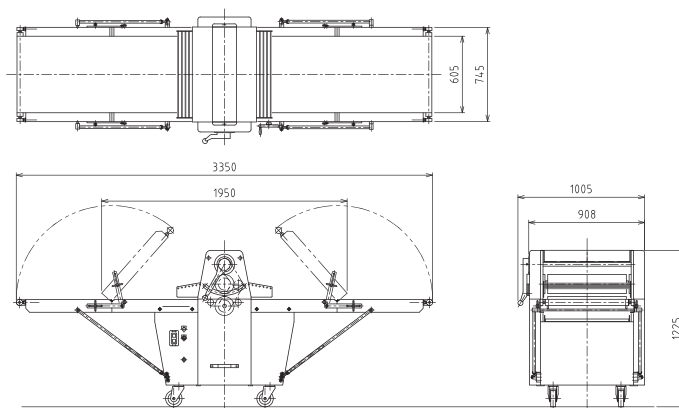
External dimensions (KR16)



External dimensions (KS30)



External dimensions (KLD)



■ Specifications

Model	KR25	KR16	KS30	KLD
Dimensions	W2,230 x D690 x H1,050 mm	W2,300 x D650 x H1,055 mm	W1,450 x D775 x H580 mm	W3,350 x D1,005 x H1,225 mm
Weight	250 kg	180 kg	100 kg	530 kg
Rollers	ø120 *Effective width 430 mm	ø120 *Effective width 430 mm	ø88 *Effective width 370 mm	ø150 *Effective width 620 mm
Gap between rollers	0.3 - 25 mm	0.5 - 16.5 mm	0.3 - 28 mm	0.3 - 32mm
Conveyor belts	W425 mm x C2,130 mm	W425 mm x C2,130 mm	W340 mm x C1,395 mm	W605 mm x C3,120 mm
Power	3 P-200 V / 0.4 kW	3 P-200 V / 0.4 kW	3 P-220 V / 0.55 kW	3 P-200 V / 2.3 kW
Capacity	2 - 3 kg	2 - 3 kg	1 - 2 kg	5 - 6 kg
Dimensions when folded-up	W1,250 x D690 x H1,470 mm	W1,200 x D650 x H1,330 mm	W780 x D775 x H653 mm	W1,950 x D1,005 x H1,480 mm
Short bed	W1,870 x D690 x H1,050 mm	W1,950 x D650 x H1,050 mm	—	W2,870 x D1,005 x H1,225 mm

◆ Specifications are subject to change without notice.



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