



**ARE YOU LOOKING  
FOR A BAKERY  
SHEETER?**

**CONTACT US!**

- BAKERY SHEETER
- PROFESSIONAL PASTRY EQUIPMENT
- PIZZERIA MACHINES

**WE'LL CONTACT YOU  
IMMEDIATELY!**



**FILL THE FORM:**

Name and surname

Your email

Phone number

Message

ACCEPT | I declare that I have read and accepted the [privacy policy](#) as regulated in the Art. 13 D.Lgs 196/2003 and I give my authorization to handling of my personal data.

**OK, SEND!**

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## BAKERY SHEETER

A dough sheeter is used to roll out or sheet the dough. The dough sheeter replaced the traditional rolling pins; they are favored by most professionals because they are adjustable to allow different levels of thickness. Dough sheeters may also contain cutters that allow the dough to be cut into different shapes and sizes.



## BAKERY SHEETER MACHINERY

Some of the most common bakery sheeter machinery includes; the Sheeter SF/500-600 and the SF 500/710-950, they work on all types of dough and have adjustable speed conveyors for avoiding wrinkles. The bakery sheeter moulder ITP/500-600 and the ITP 600 have two and four cylinders respectively; they produced rolled bread. The Baguette Moulder Mod. ITP 700 is suitable for baguette bread.

## COMMERCIAL DOUGH BAKERY SHEETER

The automatic machine with sheeter is made for smaller factories and is built by following the present criteria of functionality and rationality.

Further information and details:

[bakery sheeter](#) | [bread bakery equipment](#)