

**General Features:**

**Design for:**

- Hotels
- Restaurants
- Pastry shops
- Small to high production bakeries

**Suitable for sheeting and stretching all kinds of dough:**

- Yeast
- Croissants
- Puffed pastries
- Danish
- Flaky pastries
- Savory dough
- Soft pastry dough
- Stiff pizza



OMJ-600 Shown

“Superior **quality** product  
at a **Chinese** price!”

**Characteristics**

- Exceptional fold free reversible sheeting action
- Polyurethane belt
- Stainless steel protective guard on each side of rollers
- Fold-up conveyors for compact storage and easy cleaning
- Stainless steel rollers help prevent sticking
- Fast roller adjustments
- 2 catch pans, one on each end
- High resistance lead-free enamel coating

- Easily removable and replaceable high efficiency dough scrapers

OMJ-420	OMJ-520	OMJ-600	OMJ-600L
Spread Size 580×500×1437m	Spread Size 580×600×1645m	Spread Size 580×680×1645m	Spread Size 580×680×1645mm
m 23 ×20 ×57	m 23 ×24 ×65	m 23 ×27 ×65	23 ×27 ×65
Folded Size 2289×500×1155m	Folded Size 2684×600×1155m	Folded Size 2800×680×1155mm	Folded Size 3400×680×1155mm
m 90 ×20 ×45	m 106 ×24 ×45	110 ×27 ×45	134 ×27 ×45
0.4 kw	0.5 kw	.075 kw	0.75 kw
0.54 hp	0.68 hp	1 hp	1 hp
Conveyor Wide	Conveyor Wide	Conveyor Wide	Conveyor Wide
420mm	520mm	600mm	600mm
16 1/2	20 1/2	23 1/2	23 1/2
<b>Thickness Adjustment: 1~40mm</b>			

3~380V 50~60Hz \*other voltage available

Specifications are subject to revision and confirmation.