

Tabletop Dough Sheeter

This tabletop dough sheeter efficiently sheets dough for bakeries and pastry shops. Its adjustable rollers control dough thickness, and the conveyor belt system enables continuous operation.



ADDITIONAL IMAGES

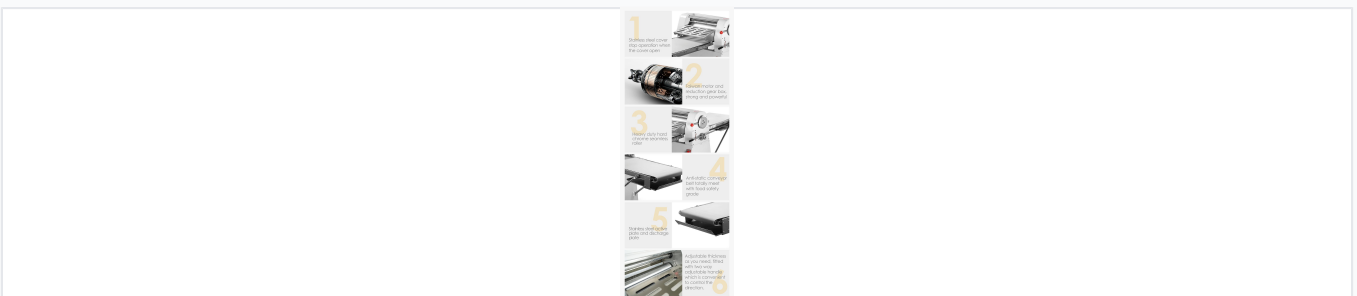


Overview

Professional Dough Sheeting Solution

The LSP-520 Tabletop Dough Sheeter is designed to streamline pastry production, offering a compact and efficient solution for bakeries and commercial kitchens. It features a robust, heavy-duty construction with a powerful motor and reduction gearbox for consistent, high-performance operation. With precise thickness controls and food-grade, anti-static components, this machine ensures reliable sheeting for a wide variety of baked goods, including pastries, pizzas, and biscuits.

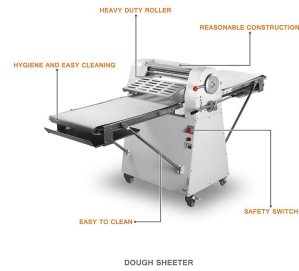
Technical Specifications



Equipped with high-quality motor and reduction gearbox for powerful, consistent performance.

Model	LSP-520
Design Style	Tabletop
Motor Origin	Taiwan

Key Features



Engineered for durability and operator safety with heavy-duty components.

Construction Materials

- Stainless steel cover
- Stainless steel active plate
- Stainless steel discharge plate
- Hard chrome seamless roller

Safety Mechanisms

Safety switch, Auto-stop cover sensor

Performance



Compact design ideal for various pastry and biscuit production needs.

Recommended Applications

Pastries • Pizza Dough • Cakes • Crispy Biscuits

Conveyor System

Anti-static food safety grade belt

Thickness Adjustment

Two-way adjustable handle