



Dough sheeters on pedestal

Sfogliatrici su basamento



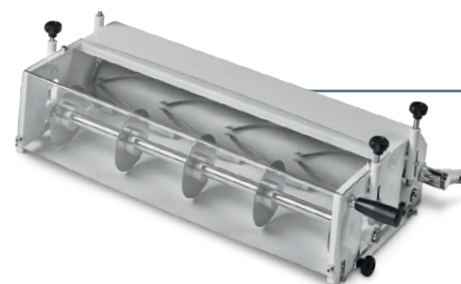
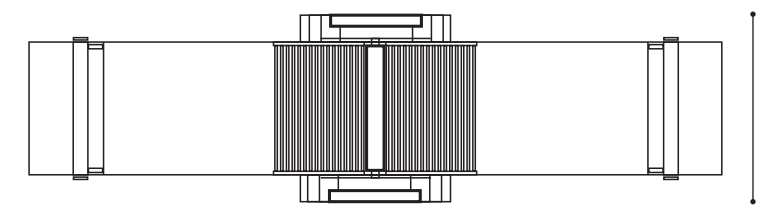
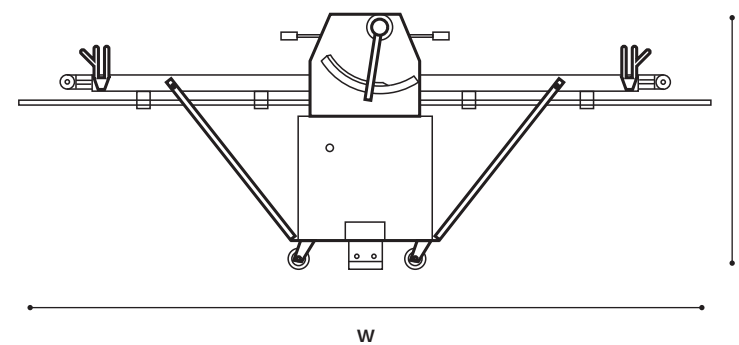
Standard 3Ph - 50/60Hz
On request 220V - 1Ph - 50/60Hz

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- Aluminium die-cast shoulders and casing
- Possibility of working all types of dough, obtaining very thin results
- Galvanised hard chrome plated, ground and polished cylinders
- Easy to remove scrapers, for quick and efficient cleaning
- Adjustable belt speeds to prevent dough wrinkling
- Folding tables to reduce machine space when not in use
- Models MK600 have folding and extractable tables
- Low voltage electrical system with dual commands (hand and foot pedal)
- Accident prevention safety guards connected to the electrical system by limit switches
- Machine mounted on wheels making it fully mobile
- Variable speed drive for MK500 and MK600 models

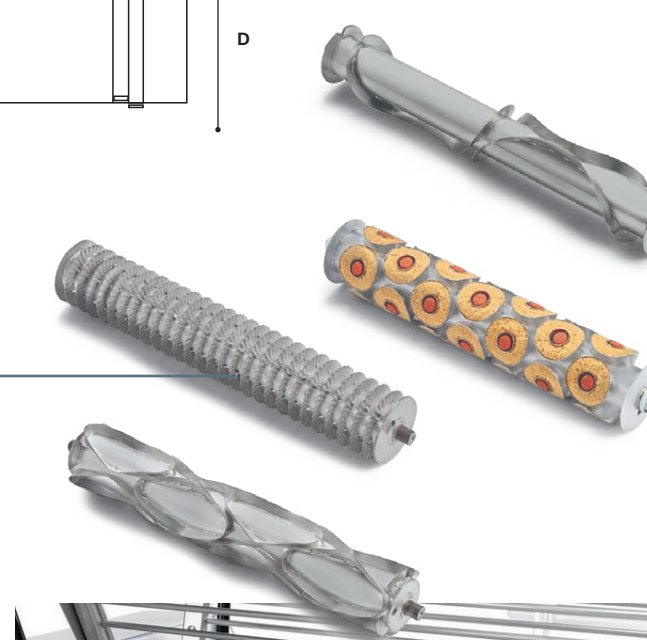
- Spalle e coperchi in fusione di alluminio
- Possibilità di lavorare qualsiasi tipo di pasta, fino a spessori sottilissimi
- Cilindri di laminazione cromati al cromo duro, rettificati e lucidati
- Raschiatori facilmente smontabili, per una pulizia pratica ed efficace
- Tappeti trasportatori a velocità variabile, per evitare grinze nella sfoglia
- Piani rialzabili, per contenere gli ingombri a macchina in riposo
- Nei modelli MK600, piani rialzabili ed estraibili
- Impianto elettrico a bassa tensione e a doppio comando (manuale e a pedale)
- Ripari tipo antinfortunistico, collegati all'impianto elettrico mediante finecorsa
- Macchina montata su ruote, per facilitarne lo spostamento
- Opzione variatore di velocità per i modelli MK500 e MK600

Our machines are designed, manufactured and assembled in ITALY. - Le nostre macchine sono progettate, costruite e assemblate in ITALIA.



Croissant cutting device available for MK600TC, models 1200 mm and upwards, fitted with a reinforced table and special 2-speed motor.

Cutting rollers with special sizes and shapes available on request. Rulli da taglio con misure e disegni particolari, disponibili su richiesta.



descrizione • description

MODEL	cylinder dimensions mm	belts size mm	cylinders opening mm	power kW	speeds n°	dimensions of closed machine (WxDxH) mm	dimensions (WxDxH) mm	weight Kg
MK500	500X60	500X950	0 -> 35	1	1	560x880x1700	2320x880x1100	180
MK500C	500X60	500X710	0 -> 35	1	1	560x880x1460	1840x880x1100	180
MK500L	500X60	500X1200	0 -> 35	1	1	560x880x1940	2820x880x1100	180
MK600	600X70	600X1200	0 -> 40	1	1	640x1010x1960	2780x1010x1160	215
MK600C	600X70	600X710	0 -> 40	1	1	640x1010x1470	1800x1010x1160	215
MK600M	600X70	600X950	0 -> 40	1	1	640x1010x1710	2280x1010x1160	215
MK600L	600X70	600X1500	0 -> 40	1	1	640x1010x2260	3380x1010x1160	215
MK600A	600X70	600X1200	0 -> 40	1,5	2	640x1010x1960	2780x1010x1160	215
MK600 TC	600X70	600X1500	0 -> 40	1,5	2	640x1010x2260	3380x1010x1160	225

Reliable, sturdy, efficient. Mac.Pan dough sheeters are designed and built to guarantee exceptionally easy and functional use in accordance with all the international safety standards. All models meet the highest demands of restaurants, hotels, confectioners and small and medium sized bakeries.

Affidabili, solide, efficienti. Le sfogliatrici Mac.Pan sono disegnate e progettate per garantire un uso estremamente facile e funzionale, nel pieno rispetto degli standard di sicurezza internazionali. Tutti i modelli rispondono perfettamente alle esigenze di ristoranti, hotel, pasticcerie e piccoli e medi panifici.

As continued product improvement is a policy of MAC.PAN Srl, specifications are subject to change without notice.



SINCE 1983