

RONDO

DATA SHEET

FLOOR MODEL SHEETER SSO615



Features

- Designed for small size bakeries and food service kitchens
- Safe and easy to handle
- For starting one of the two green buttons are pushed
- For stopping either lift the safety guard or push the red button
- Pistol grip allows adjusting the rollers in a quick and easy way
- Scale assists in precise settings
- Final thickness to ensure identical thickness for every product
- Scrapers can be easily removed
- When not in use, conveyors can be raised

Technical Data

	SSO 615
Model - painted base	A-frame
Width of conveyor belts	24"
Table width	24 1/2"
Table length overall	95"
Roller length	25"
Roller gap	1/64" - 1 3/16"
Speed of discharge conveyor	20"/sec
Required floor-space in:	
working position,	
catch pans extended	43" x 115"
resting position	
(tables folded up)	43" x 49"
Subject to technical changes without notice. The type specific and the safety instructions of the operating manuals as well as the prohibition, mandatory action and warning signs are to be observed.	

	SSO 615
Dimensions:	
Net Weight:	352 lbs.
Shipping Weight:	440 lbs.
Crate Dimensions:	53" x 38" x 67"

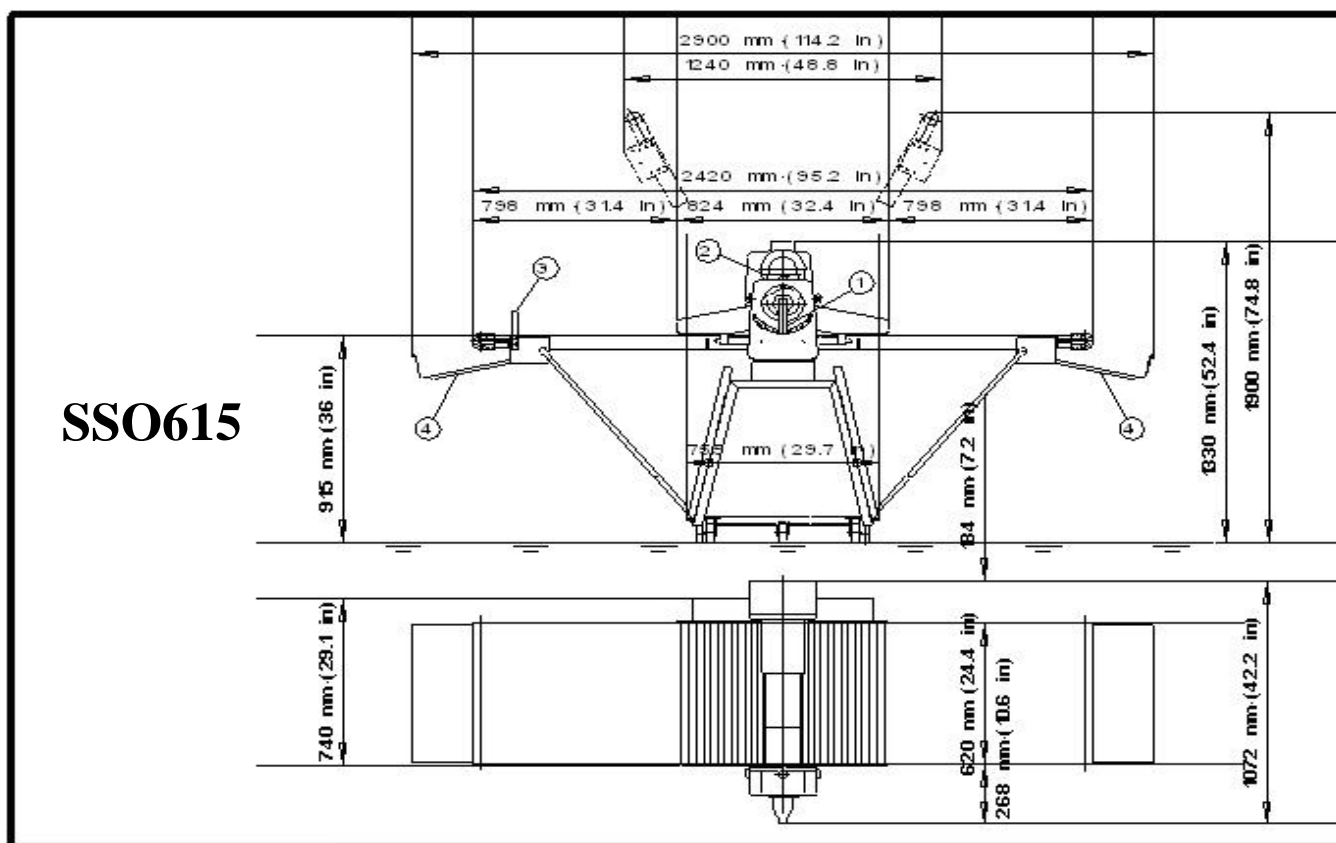
Electrical:
220 VAC, 3-phase, 60 Hz, 0.75 HP, 2.3 Amps
Supplied with 8ft. cord and NEMA plug #L1520P

Approvals:



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- 1. Roller gap adjustment
- 2. Flour tank

- 3. Dough reeler brackets
- 4. Dough catch pan

Design and dimensions subject to change without notice