

# RONDO

## RONDO SHEETERS MODELS STM 5303



### Features:

- Designed for small size bakeries and food service kitchens
- Safe and easy to handle
- Pistol grip allows adjusting the rollers in a quick and easy way
- Scale assists in precise settings
- Final-thickness stop ensures identical thickness for every product
- Scrapers can be easily removed
- When not in use, conveyors can be raised

### Technical Data STM 5303

Version	Table model
Conveyor Belt Width	18 3/4" (475 mm)
Roller Gap	1/64" - 1 3/16" (0.3 – 30 mm)
Roller Diameter	19" (500 mm)
Sheeting speed	20"/sec (50 cm/s)
Dimensions:	
• In working position	62" x 37" (1550 x 1040 x 598 mm)
• In resting position	34" x 37" (815 x 1040 x 816 mm)

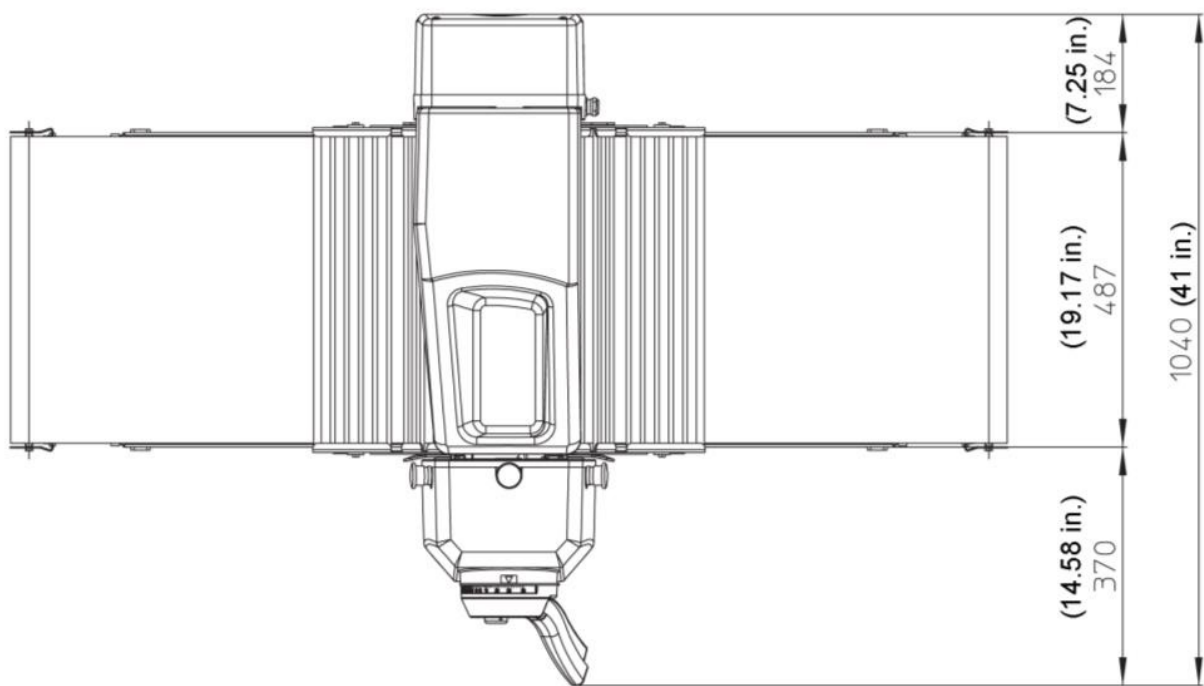
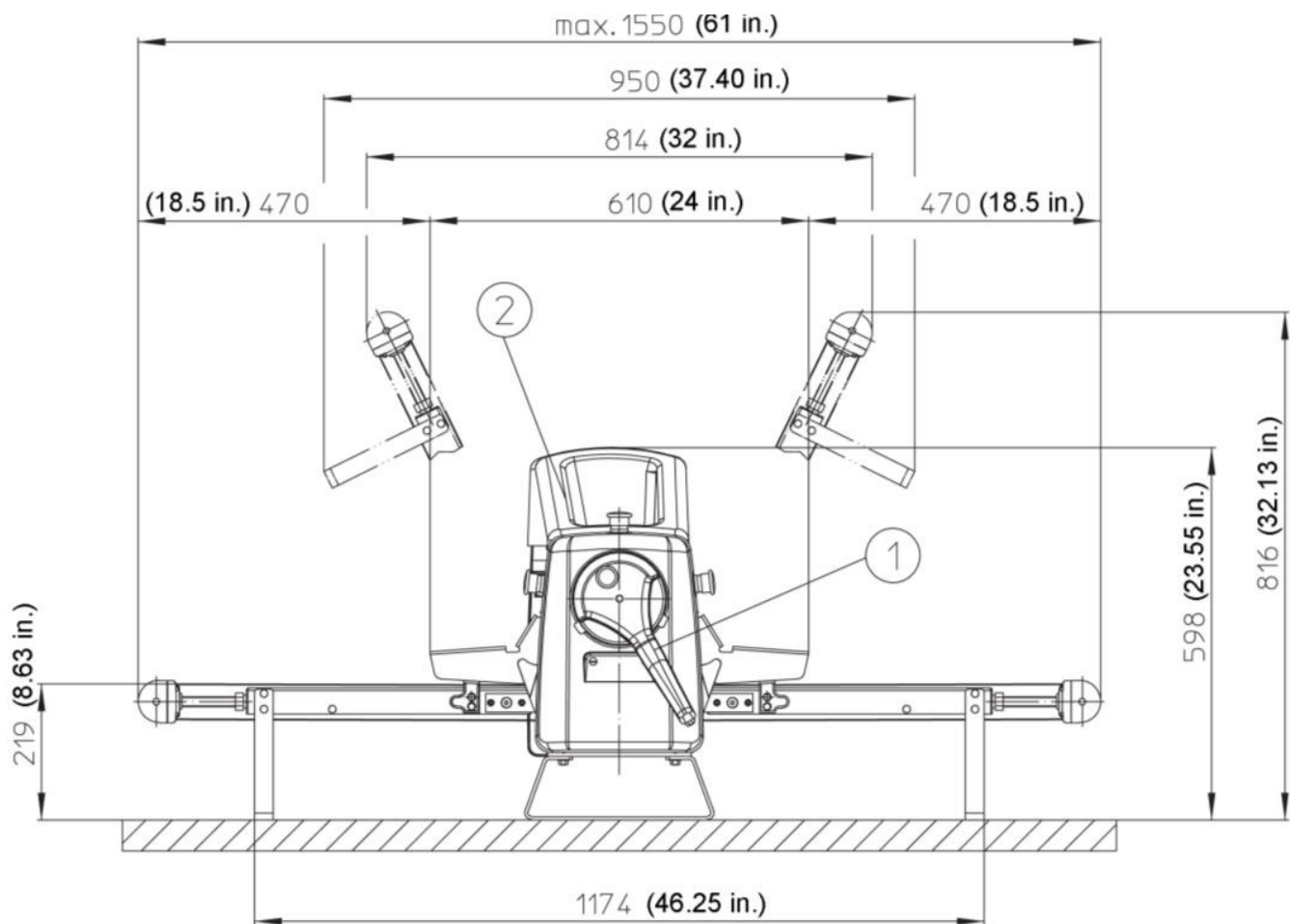
### Dimensions: STM 5303

Net weight:	187 lbs. (80 kg)
Shipping Weight:	243 lbs. (110 kg)
Crate Dimensions:	45" x 31" x 35" (114 cm x 79 cm x 89 cm)

### Electrical:

220 VAC, 3-phase, 60 Hz, 0.75 HP, 2.3 Amps  
Supplied with 8ft. cord and NEMA plug #L 1520P  
UL Listed and CE certified





1. Roller gap adjustment

2. Flour bin