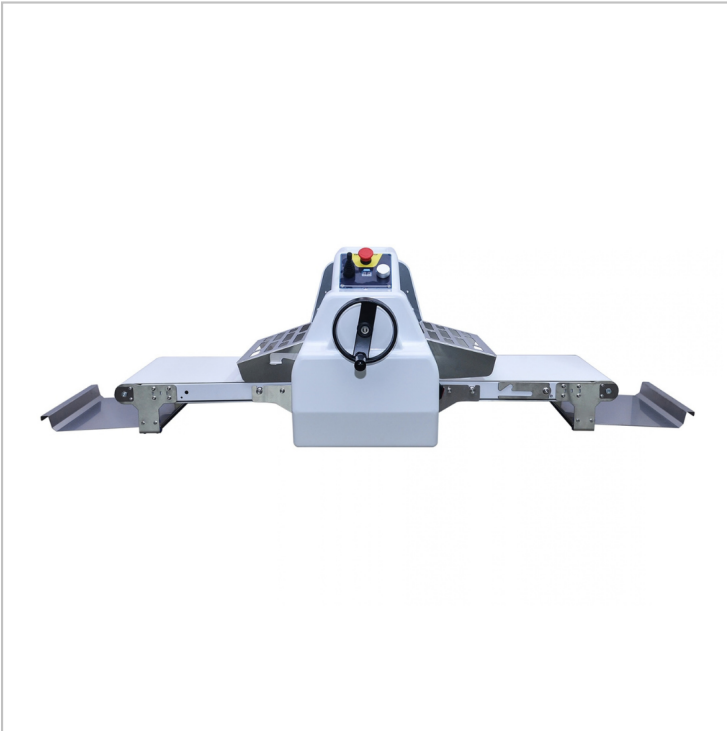




BakerMax 370mm Benchtop Pastry & Dough Sheeter - BDS-300

Quick Overview

- **370 mm working width** – Suits larger dough sizes; 610 mm conveyor table each side gives ample run-out room and effortless handling.
- **1€“27 mm adjustable roller gap** – Covers thin pizza bases through to thick pastry, with uniform thickness for consistent baking and portion control.
- **Reversible conveyor** – Pass dough back and forth for repeated lamination without re-feeding by hand.
- **Variable-speed control** – Variable speed with a digital display.
- **Folds away** – Folding tables save counter space when not in use, and the compact folded size makes storage easy.
- **Safety built in** – Integrated safety features, emergency stop and guarded rollers support WHS compliance in commercial settings.
- **Easy cleaning** – Tool-free removable scrapers; smooth surface and belt design reduce dough residue.
- **Solid build** – Supports stable operation under daily commercial use.
- **Dough capacity** - 3kg
- **Conveyor table** - 610 mm on each side
- **Dimensions folded (W — D — H)** - 597 — 728 — 514mm
- **Dimensions working (W — D — H)** - 1342 / 1705 — 725 — 514mm
- **Packaging** - Plywood case

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Description

BakerMax 370mm Benchtop Pastry & Dough Sheeter - BDS-300

The BakerMax Pastry & Dough Sheeter rolls pastry, pizza bases and laminated doughs to a uniform thickness, so every batch bakes evenly and portions the same. The 370 mm working width and 1–27 mm adjustable roller gap cover everything from thin pizza bases to thick pastry blocks.

The conveyor tables fold up when the machine is not in use, which makes it practical for Australian bakeries and kitchens working on a benchtop. It runs on a standard 240V 10 A plug.

Key Features

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1-Year Parts & Labour Plus 1-Year Parts Only Warranty When Products Are Registered Within 14 Days of Invoice

Your Shipping Specifications

Product Condition	New
Width (mm)	597
Depth (mm)	728
Height (mm)	514
Packing Width (mm)	675
Packing Depth (mm)	745
Packing Height (mm)	730
Power	240V, 375W/10A
Warranty	1-Year Parts & Labour Plus 1-Year Parts Only Warranty When Products Are Registered Within 14 Days of Invoice