

Sirman Sansone 42 XP

COMMERCIAL PASTA DOUGH SHEETER - 420 MM ROLLER



PRODUCT OVERVIEW

A robust vertical dough sheeter for fresh pasta and pizza preparation. The stainless steel body is designed to reduce bench-space requirements, while the wide 420 mm roller produces consistent sheets with thickness adjustable from 0 to 10 mm.

370 W

MOTOR POWER

420 MM

ROLLER WIDTH

62 KG

NET WEIGHT

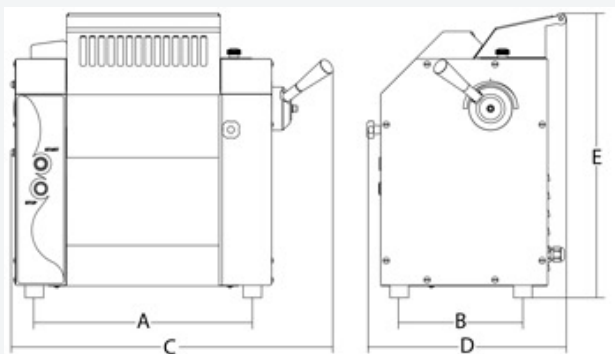
KEY FEATURES

- Stainless steel construction for demanding commercial environments
- Ventilated motor designed for continuous operation
- Dual reduction with coaxial gearbox and belt transmission
- Adjustable dough thickness from 0 to 10 mm
- Protected infeed area with safety microswitch
- Wide, removable dough infeed chute
- Removable stainless steel hand guard for easier cleaning
- Suitable for laminating both fresh pasta and pizza dough

TECHNICAL DATA

Power	370 W / 0.5 HP
Power supply	1ph / 3ph
Roller	Ø 60 x 420 mm
Thickness	0 to 10 mm
Dimension A	522 mm
Dimension B	200 mm
Dimension C	700 mm
Dimension D	322 mm
Height H	450 mm
Net weight	62 kg
Packed size	760 x 640 x 800 mm
Gross weight	75 kg

DIMENSIONS AND OPTIONAL CUTTER



Optional pasta cutter

Cutter attachment available with 165 mm cutting width and 2, 4, 6, 8 or 12 mm cut sizes.

The hand guard and dough chute can be removed to support routine cleaning. Electrical configuration must be confirmed when ordering.