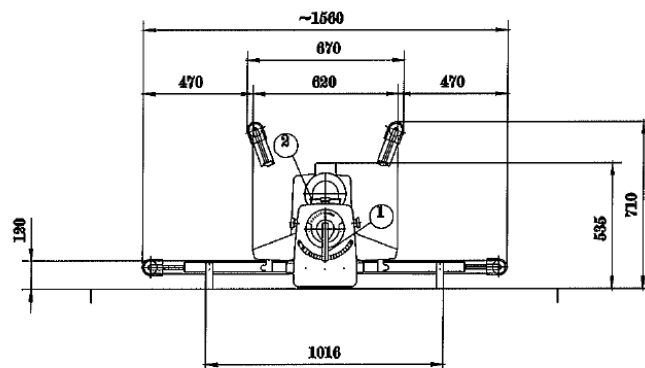
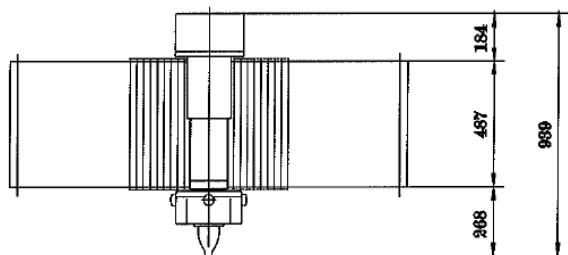


# Rondo STM 513 bench top pastry sheeter



Is space at a premium in your premises? That's still no reason to go without a high-performance sheeter. The Rondo STM 513 bench top pastry sheeter offers high output in a small package and is the ideal machine for hotels, restaurants, pizza shops, kitchen and canteens as well as small craft bakers and cake shops. As you would expect from Rondo, this machine can be used to sheet all dough types with great accuracy.

## 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 roller 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
- Machine can sit on an 8ft work bench
- When not in use, conveyors can be raised

## Technical Data

- Model: STM 513
- Width of conveyor belts: 18 ¾ inch
- Table width: 19 ¾ inch
- Table length overall: 61 inch
- Roller length: 19 inch
- Roller gap: 1/64<sup>th</sup> inch – 1 2/16<sup>th</sup> inch
- Speed of discharge conveyor: 20inch/second
- Weight: 176lbs
- Electrical: Single or 3 phase available



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