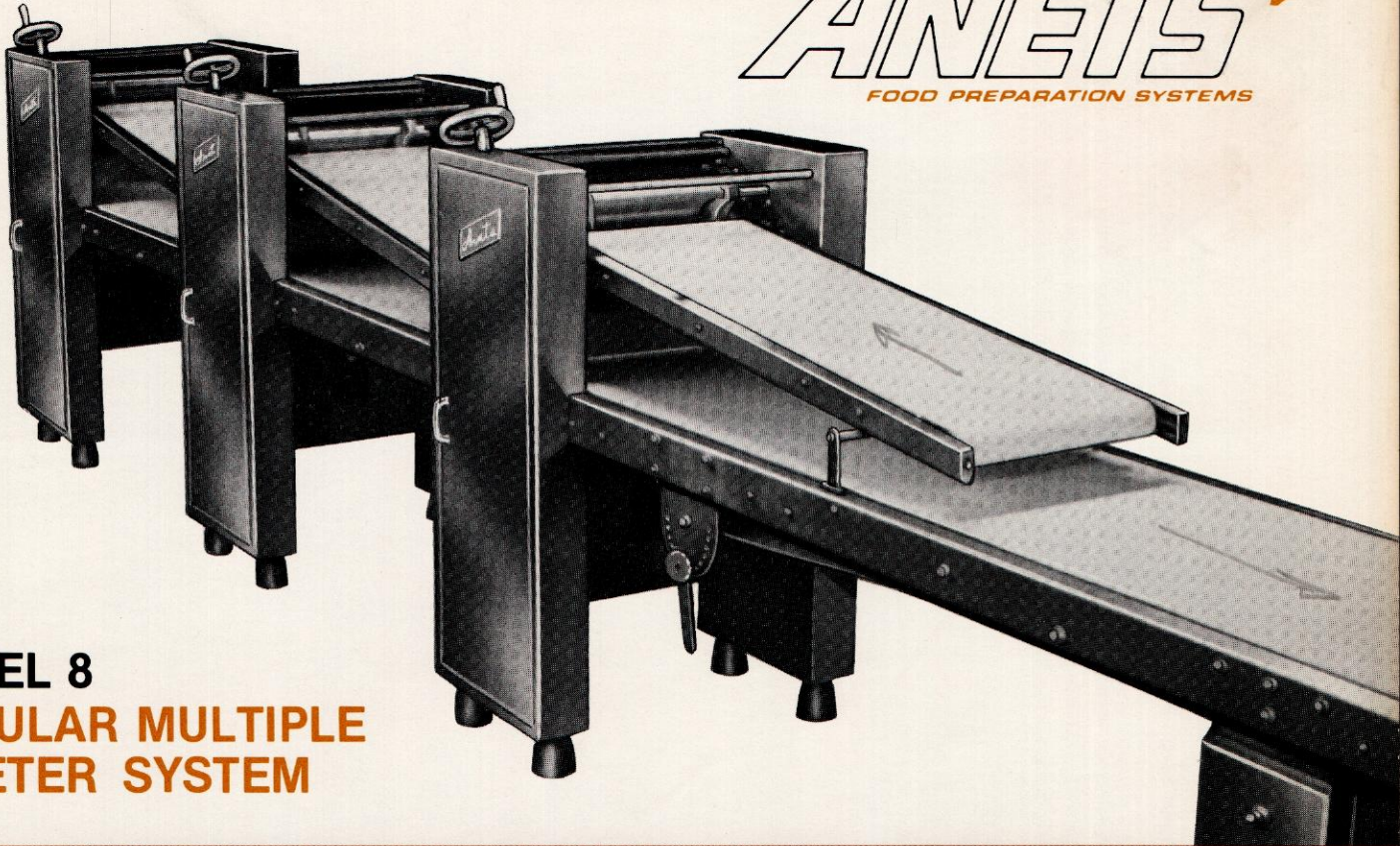


ANETS
FOOD PREPARATION SYSTEMS



MODEL 8
MODULAR MULTIPLE
SHEETER SYSTEM

MULTI-STAGE SHEETING

increase volume profitably • improve quality • reduce labor cost

MODULAR
AUTOMATION
SYSTEMS
ADAPTABLE TO
TOMORROW

ANETS
FOOD PREPARATION SYSTEMS

of course!

The Anets Model 8 Multiple Sheeter adds new dimensions to dough preparation systems. Design a modular system to match your dough sheeting requirements. Variable speed infeed conveyor, multiple sheeting rollers and return conveyor add new flexibility to roll-in work stations . . . reverses dough back to operator or continues on to make-up table. The Model 8 system is ideal for bi-level sheeting multi-layer products or dough laminating, such as patty shells. Rugged, heavy-duty stainless steel construction provides sanitary, consistent performance.

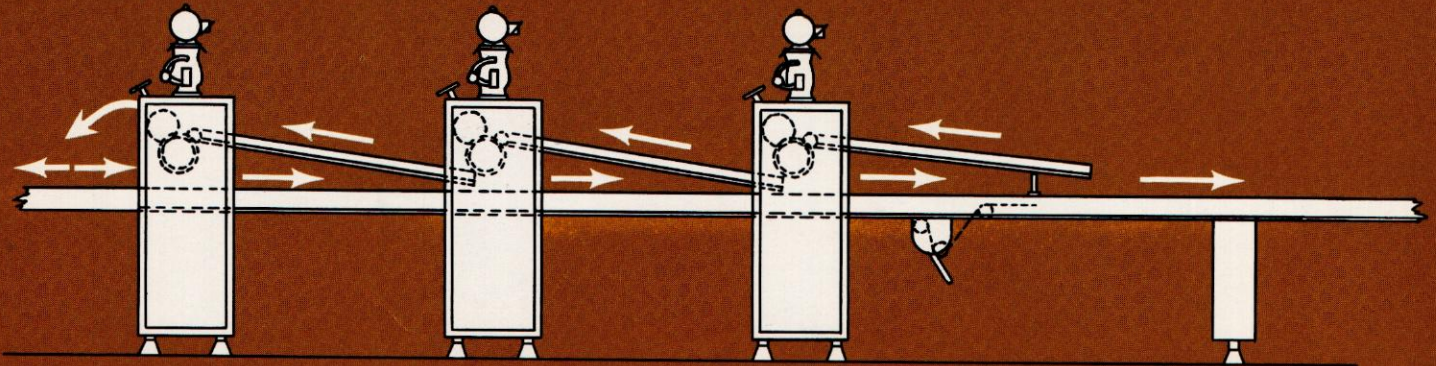
The Model 8 can be coupled with an Anets production table to provide a complete custom dough preparation system. Available in multiple lengths to suit your production requirements, Anets production tables are designed to accommodate a wide variety of Anets Automated Accessories. Also, Anets Automated Panning units are available for a complete start to finish dough processing system. Your Anets Sales Representative will help you design a system to meet your food processing needs.

Packaging - Processing
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1-847-683-7720
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anets . . . it's performance proved

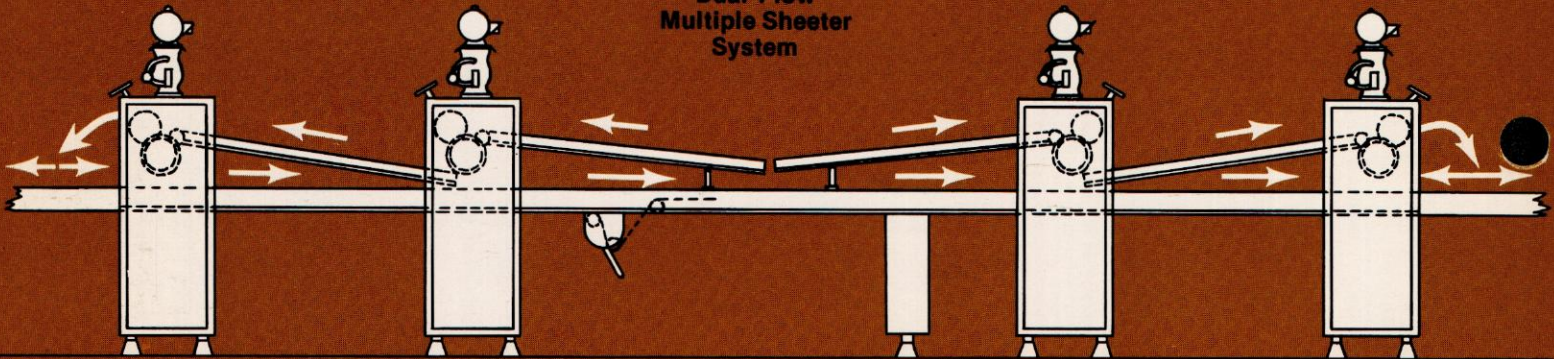
Three-Stage
Continuous Sheeter System



Dough is sheeted continuously through each sheeter head. Each infeed belt and sheeting head has independently adjustable speed control. The dough may then be continued on to an Anets production table for make-up or may be returned

for resheeting by operator. Return gives dough valuable rest and relaxation time, reduces shrinkage, costly cripples. All units are available with a single point variable frequency speed control.

Dual-Flow
Multiple Sheeter
System



Ideal for multi-layer or multi-coiled dough preparation. One operator can handle both infeeds. Dough is sheeted through one multi-sheeter station reversed to flow back for lamination from dough being sheeted in second multi-sheeter.

Units can also be operated independently for sheeting varied products. Anets production tables adapt to either end for simultaneous feeding of dual products.

FEATURES AND SPECIFICATIONS

CONSTRUCTION

Precision machined parts and sanitary heavy gauge stainless steel construction.

SHEETING ROLLERS

6 1/2" (dia.) x 20" (wide) stainless steel rollers. Corrosion proof flanges. Roller adjustment 0" to 1". Optional at extra cost — 24" (wide) x 6 1/2" (dia.) stainless steel rollers.

BELT TAKE-UP

Maintains tension during operation; tension released after operation to facilitate cleaning of belt.

CONVEYOR BEDS

Formed 10 gauge stainless steel.

STANDARD VARIABLE SPEED DRIVES

A 3/4 H.P. unit drives both rollers and infeed table belt.
A 3/4 H.P. unit drives the production conveyor belt.

Optional: 1/2 H.P. variable speed unit to drive infeed conveyor belt independently from rollers. With all three variable drives, infeed conveyor belt, rollers, and production conveyor belt are independently driven, variably, for best synchronization and relaxation of dough. Speed range of production conveyor belt is 3' to 30' per minute for sweet goods production.

INFEEED AND CONVEYOR BELT

20" wide infeed belt. 24" wide conveyor belt. Belts are neoprene impregnated for sanitation.

STANDARD VOLTAGE OF SHEETER DRIVES

230/460 V., 3 ph., 60 hz. Special voltages available at extra cost.

SHIPPING WEIGHTS

Upon request.

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