

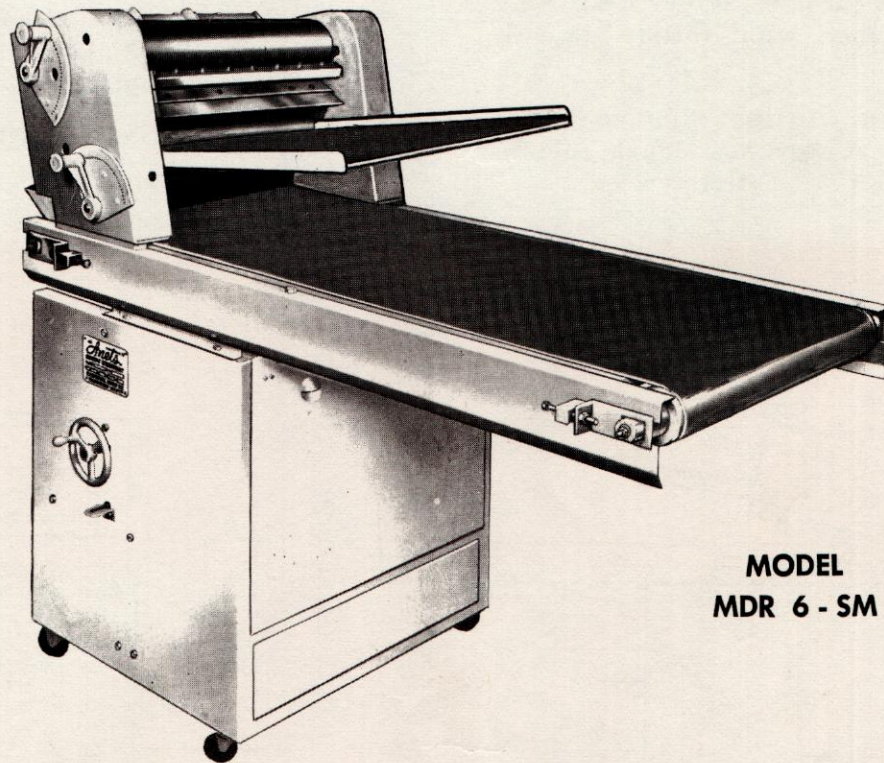
MULTI-PURPOSE

MDR-6-SM

TWO PASS DOUGH SHEETER



**LESS HANDLING OF DOUGH, YET BETTER
CROSS GRAINING**



**MODEL
MDR 6 - SM**

Pre-sheets without tearing:
Rich Danish doughs
Puff paste
Roll-in doughs.

Sheets and cross grains:
All types of sweet doughs
Pizza pie dough
Pie dough.

Three rollers with high precision ground finish. Self-locking adjustment on upper and lower rollers. Adjustment slots numbered for precision settings.

Belts neoprene impregnated for sanitation.

MORE THAN 34 YEARS OF EXPERIENCE IS BUILT INTO ALL ANETS QUALITY EQUIPMENT.

SPECIFICATIONS

CONSTRUCTION. Framing of 3/16" steel plate. Chain drive mechanism fully enclosed. Welded 16 gauge steel cabinet. White baked enamel finish.

ROLLERS. Three rollers, each 20" long X 4-3/8" in diameter. Equipped with corrosion-proof flanges.

SCRAPERS. Perfectly aligned to swing with rollers in all positions.

DOUGH GUIDES. Infeed chute has cast aluminum dough guides mounted on calibrated bar.

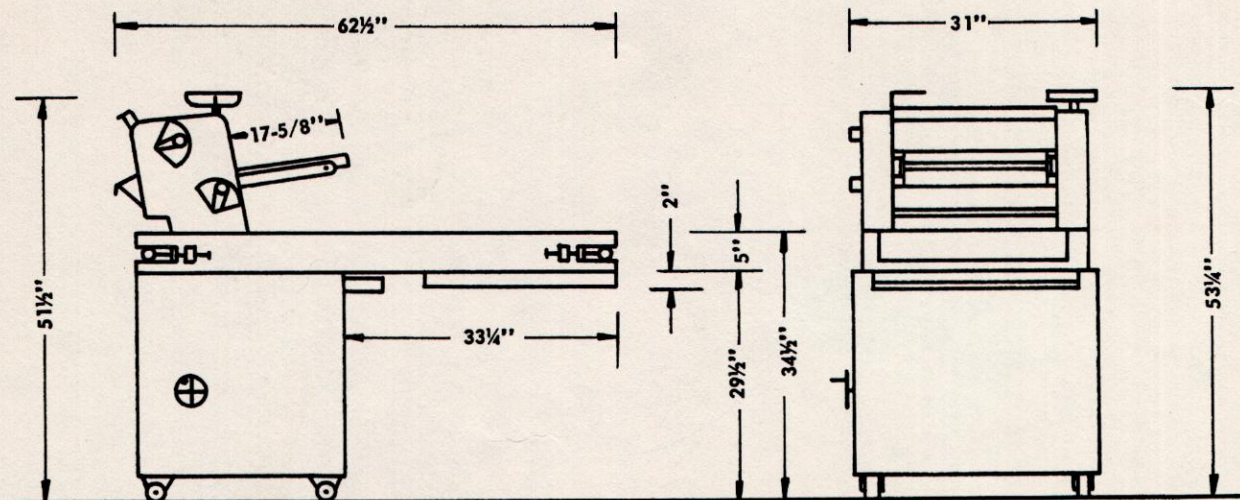
MOULDING BELT. Endless neoprene impregnated for sanitation. 24" wide X 60" long.

IN-FEED SLIDE. 18" wide X 17-5/8" long.

MOTOR & SWITCH. 1/2 H. P. 115/230 Volt A.C., 60 Cycle, 1 Phase. Three wire 8 ft. cord and safety plug.

VARIABLE SPEEDS. Conveyor moulding belt, 17.4' to 47.8' per minute.

APPROX. SHIPPING WEIGHT. 920 lbs.



MANUFACTURED EXCLUSIVELY BY

Anetsberger Brothers, INC.

180 NORTH ANETS DRIVE NORTHBROOK, ILLINOIS

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

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