

How do you solve problems with space? With compact and efficient solutions.

The Econom sheets dough gently and precisely and only uses a minimum of space. With its 500 mm working width, it is the ideal dough sheeter for narrow areas, for example in hotels, restaurants, pizza shops, canteen kitchens, and artisanal bakeries and confectioners.



Econom 4000
Table model STM 5303



Econom 4000 mobile base model
SSO 5304



When not in use, the tables are simply folded up and you gain valuable working space.

Consistent products

The end-thickness stop makes it easy for you to set the desired final thickness precisely.

- Consistent final thicknesses of the dough bands
- Uniform product size and weight

Easy-to-clean design

Numerous elaborate details make the Econom very easy to clean:

- Smooth surfaces
- End-thickness stop integrated in the housing
- Scrapers can be fitted and removed without tools
- Plastic conveyor belts (optional)

User-friendly work

The Econom allows you to work without exertion and without getting tired:

- Operating elements and controls are easy to reach
- Ergonomically shaped roller adjustment lever



Technical Data

Econom 4000	STM 5303	STM 5304	SSO 5304
Substructure	Table model	Table model	Mobile base model
Width of conveyor belts	475 mm	475 mm	475 mm
Table length overall	1550 mm	2060 mm	2050 mm
Roller length	500 mm	500 mm	500 mm
Roller gap	0.3 – 30 mm	0.3 – 30 mm	0.3 – 30 mm
Roller gap reduction	manual	manual	manual
Speed of discharge conveyor	50 cm/s	50 cm/s	50 cm/s
Rated power	0.75 kVA / 0.5 kW	0.75 kVA / 0.5 kW	0.75 kVA / 0.5 kW
Supply voltage	1 × 200 V, 50/60 Hz 1 × 220 V, 50/60 Hz 1 × 230 V, 50/60 Hz 3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz	1 × 200 V, 50/60 Hz 1 × 220 V, 50/60 Hz 1 × 230 V, 50/60 Hz 3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz	3 × 200 V, 50/60 Hz 3 × 220 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400 V, 50/60 Hz 3 × 420 V, 50/60 Hz
Required floor space (mm)			
• in working position, catch pans extended	1550 × 1040 × 500 mm	2060 × 1040 × 500 mm	2500 × 1045 × 1300 mm
• in resting position	815 × 1040 × 715 mm	1108 × 1040 × 916 mm	1100 × 1045 × 1720 mm
Weight	80 kg	85 kg	145 kg

The right to make changes of a technical nature is reserved. The technical safety and type-specific instructions in the operating manual must be complied with. Prohibition, information and warning signs on the machines are to be complied with in accordance with the operating instructions.