

## Floor Model Dough Sheeters

ITEM: 49010 49011  
MODEL: BE-IT-1200-FSS BE-IT-1500-FSS



### Increases your bakery's production and efficiency.

Suitable for bakeries, restaurants, and hotels, Omcan's dough sheeter is designed for optimal performance. Equipped with safety features, preset roller thickness controls, and foldable tables for space saving storage. Safe to operate and easy to clean.

#### FEATURES:

- Aluminium die-cast shoulders and casing.
- Possibility of working all types of dough, obtaining very thin results.
- Galvanized hard chrome plated, ground and polished cylinders.
- Easy to remove scrapers, for quick and efficient cleaning.
- Unique design prevents dough sheets from wrinkling
- Low voltage electrical system with dual commands (hand and foot pedal)
- Accident prevention safety guards connected to the electrical system by limiting switches
- Machine mounted on wheels making it fully mobile.



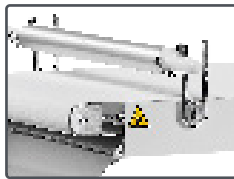
**Thickness Adjustment**  
Durable handle with measurement allows precisely and consistently control over the thickness of the rolled-out dough.



**Removable Safety Guard**  
Ensures safety during operation and can also be detached for easy cleaning and maintenance, promoting hygiene in the kitchen environment.



**Control Panel**  
Designed to be intuitive and user-friendly.



**Dough Rolling Pin**  
Makes it much easier to handle and transport large sheets of dough without risking damage or misshaping.



**Foot Pedal**  
Allows hands-free operation.

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Authorized Dealer



## Technical Specification

| Features                                  | 48"   | 60"   |
|---|---|---|
| Item Number                               | 49010   | 49011   |
| Model                                     | BE-IT-1200-FSS                                      | BE-IT-1500-FSS                                      |
| Power                                     | 750 W / 1 HP  |   |
| Electrical                                | 220V / 60Hz / 1Ph                                   |   |
| Max. Workable Dough Qty                   | 17.6 lb. (8 kg.)                                    |   |
| Min/Max Rolling Thickness                 | 0/40 mm   |   |
| Max Belts Speed In/Out                    | 0.303/0.513 m/s                                     |   |
| Cylinder Diameter                         | 70 mm (2.8")  |   |
| Cylinder Length                           | 600 mm (23.6")                                      |   |
| Max. Cylinder Open                        | 0 - 37 mm   |   |
| Table Length                              | 48" (1200 mm)                                       | 60" (1500 mm)                                       |
| Net Weight                                | 513.7 lb. (233 kg)                                  | 540 lb. (245 kg)                                    |
| Gross Weight                              | 562.2 lb. (255 kg)                                  | 591 lb. (268 kg)                                    |
| Working Dimensions (WDH)<br>(When Opened) | 109.4" x 39.8" x 45.7"<br>( 2780 x 1010 x 1160 mm ) | 133.1" x 39.8" x 45.7"<br>( 3380 x 1010 x 1160 mm ) |
| Net Dimensions (WDH)<br>(When Closed)     | 35.4" x 39.8" x 77.2"<br>(900 x 1010 x 1960 mm)     | 41.7" x 39.8" x 88.6"<br>( 1060 x 1010 x 2250 mm )  |
| Gross Dimensions (WDH)                    | 42.5" x 34.6" x 61"<br>(1080 x 880 x 1550 mm)       | 42.5" x 34.6" x 72.4"<br>( 1080 x 880 x 1840 mm )   |

## Technical Drawing

|          | 49010<br>48" Length | 49011<br>60" Length |
|----------|---------------------|---------------------|
| <b>A</b> | 109.4"              | 133.1"              |
| <b>B</b> | 39.8"               | 39.8"               |
| <b>C</b> | 45.7"               | 45.7"               |
| <b>D</b> | 35.4"               | 41.7"               |
| <b>E</b> | 77.2"               | 88.6"               |

