

What is the basis for continuous use? Ruggedness and performance capability.

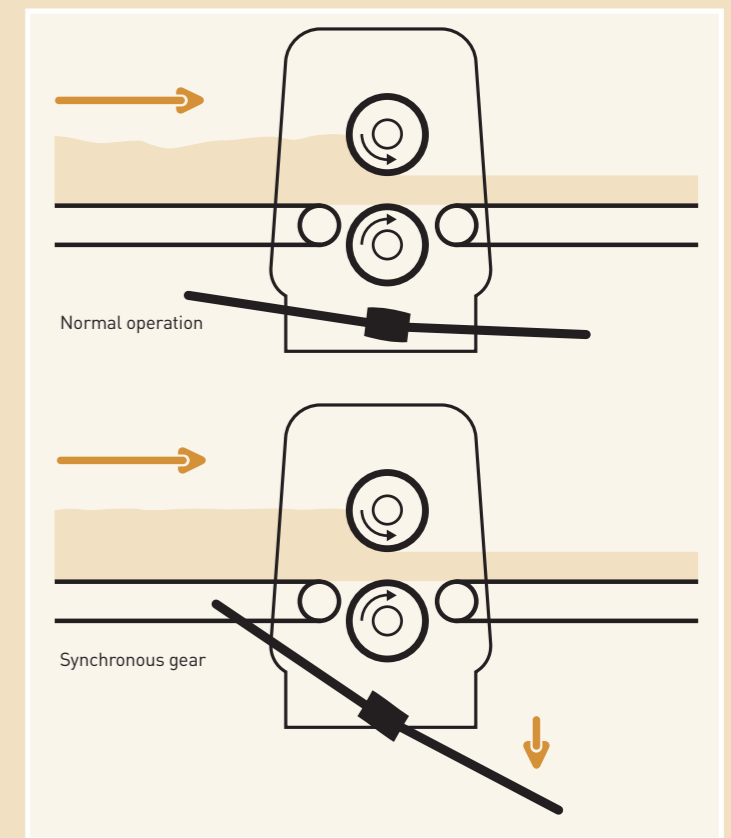
With the Manomat and Automat, you quickly process particularly large quantities of dough. You can also work effortlessly in multiple shifts. Numerous elaborate details ensure maximum operator convenience. The design is extremely rugged and smooth surfaces made of stainless steel make cleaning simple.



Manomat 2000 SSO 677
with the options: flour catch pan
and plastic conveyor belts

Unique synchronous gear

Dough bands have a tendency to make waves, to jam up or to tear. You can solve this using the synchronous gear of the Manomat and Automat. Press the reversing lever further down: the synchronous gear engages and the feeding speed is adapted, enabling you to sheet even extremely thin dough bands easily and cleanly.



Manomat – manual roller adjustment

On the Manomat, you only set the rolling steps manually.

Automat – automatic roller adjustment

You select one of four predefined sheeting curves. The Automat then reduces the roller gap during sheeting automatically and therefore always sheets your blocks evenly, enabling you to achieve consistent high quality:

- 4 automatic programs
- Manual operation

Exact final thickness

With the staggered scale, you can even set dough thicknesses below 2 mm with great precision:

- Large, clearly legible scale
- Simple and exact setting of the dough thicknesses
- Easy and rapid opening and closing of the rollers with the ergonomic adjustment wheel
- More products from the same quantity of dough



Technical data

	Manomat 2000 SSO 675	Manomat 2000 SSO 677	Automat 2000 SSO 685	Automat 2000 SSO 687
Substructure A-frame	in stainless steel	in stainless steel	in stainless steel	in stainless steel
Automatic flour duster	optional	optional	optional	optional
Width of conveyor belts	640 mm	640 mm	640 mm	640 mm
Table length overall	2720 mm	3320 mm	2720 mm	3320 mm
Roller length	660 mm	660 mm	660 mm	660 mm
Roller gap	0.3 – 45 mm	0.3 – 45 mm	0.3 – 45 mm	0.3 – 45 mm
Roller gap reduction	manual	manual	4 programs/manual	4 programs/manual
Speed of discharge conveyor	60 cm/s	60 cm/s	60 cm/s	60 cm/s
Rated power	1.5 kVA / 0.9 kW	1.5 kVA / 0.9 kW	1.5 kVA / 0.9 kW	1.5 kVA / 0.9 kW
Supply voltage	3 × 200 – 420 V, 50/60 Hz	3 × 200 – 420 V, 50/60 Hz	3 × 200 – 420 V, 50/60 Hz	3 × 200 – 420 V, 50/60 Hz
Required floor space (mm)				
• in working position, catch pans extended	1215 × 3200 mm	1215 × 3800 mm	1215 × 3200 mm	1215 × 3800 mm
• in resting position	1215 × 1440 mm	1215 × 1760 mm	1215 × 1440 mm	1215 × 1760 mm
Weight	230 kg	235 kg	235 kg	240 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.