

|             |
|-------------|
| Item        |
| Model       |
| ProjectName |



## LMP500

The pastry roller allows all types of lining pastry and dough, as well as puff pastry work to be rolled out on the premises. The current trend for quality fresh pastry in restaurants and catering kitchens means that the pastry roller is once again attracting attention. Combined with the planetary mixer which is found in all kitchens, provides the means for ensuring that all types of pastry can be produced.

603532

### FEATURES

- This pastry roller can be set up on a table or fitted onto a mobile stand.
- The rolling direction may be inverted by the movement of a joystick.
- The cylinders may be regulated for sheets ranging from 0,1 to 34 mm in thickness.
- Rollers: 60 mm Ø in chromium plated steel. The accessibility of the parts in contact with the pastry/dough makes cleaning easier. The smooth surfaces are white-paint finished.
- The upper and lower roller scrapers may be easily removed for cleaning.
- The slides can be disassembled to reduce the dimensions of the machine and are teflon coated to facilitate the sliding of the dough.

**Dough Sheeters**



- Each safety grating is hinged on the structure and is equipped with a safety micro-switch which helps to avoid injury. When the gratings raise over a particular level, the motor stops.
- Remote foot pedal to change rolling direction (available as accessory).

- Flour container fixed on the top of the machine.
  - General electrical protection by fuses.
  - Motor protected by a circuit breaker.
- Emergency stop button, with lock and manual re-start, ensures that the rolling cylinders stop immediately.

## Specifications

| MODEL                    | LMP5003<br>603532        | LMP5001<br>603533      | LMP50036<br>603534    |
|--------------------------|--------------------------|------------------------|-----------------------|
| External dimensions - mm |                          |                        |                       |
| width                    | 1000                     | 1000                   | 1000                  |
| depth                    | 835                      | 835                    | 835                   |
| height                   | 470                      | 470                    | 470                   |
| Power - kW               |                          |                        |                       |
| installed-electric       | 0.37                     | 0.37                   | 0.37                  |
| Net weight - kg.         | 70                       | 70                     | 70                    |
| Supply voltage           | 380...415 V, 3,<br>50/60 | 230...240 V, 1N,<br>50 | 208...240 V, 3,<br>60 |

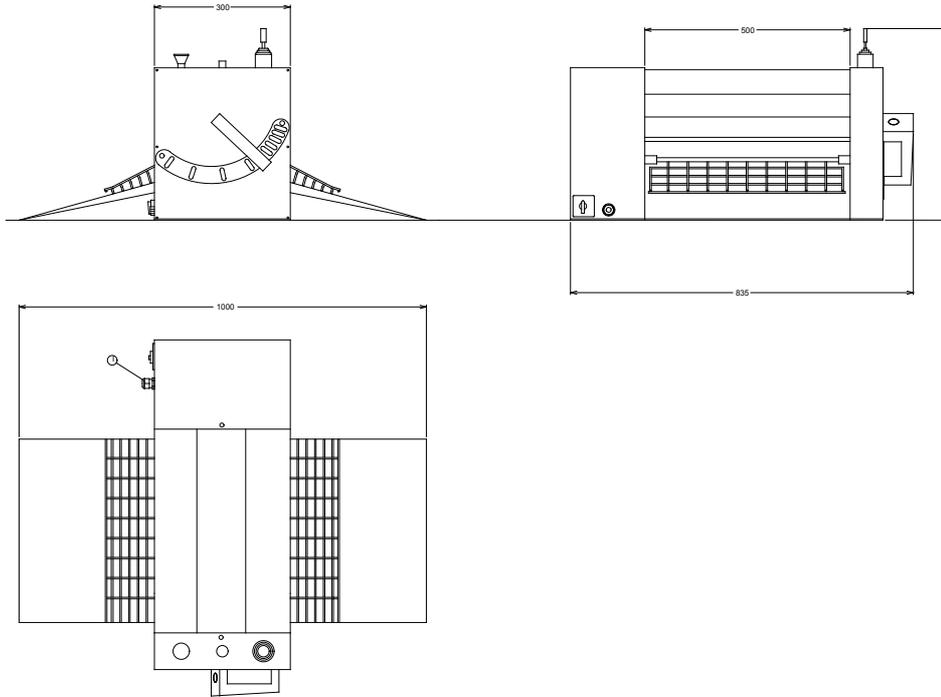
## Optional accessories

| CODE   | DESCRIPTION                                 | LMP5003<br>603532 | LMP5001<br>603533 | LMP50036<br>603534 |
|--------|---|-------------------|-------------------|--------------------|
| 653600 | PEDAL TO CHANGE ROLLING<br>DIRECT.-SHEETERS | ✓                 | ✓                 | ✓                  |
| 653599 | TROLLEY FOR DOUGH<br>SHEETERS-LMP500        | ✓                 | ✓                 | ✓                  |



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## Installation drawings

**603532, 603534, 603533****MODEL****LMP5003  
603532****LMP5001  
603533****LMP50036  
603534**

I - Electrical connection

380...415 V, 3,  
50/60230...240 V, 1N,  
50

208...240 V, 3, 60

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



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# Dough Sheeters



AIB010