

# Maestro Mix 620MM Freestanding Pastry Sheeter



Prepare a range of croissants, pies and more with the Maestro Mix range of dough sheeters. Improve your bakery's speed and output and increase overall efficiency by achieving perfectly consistent results every time.

## Description

The Maestro Mix range of Pastry Sheeters bring flexibility and versatility to your bakery. The 520/620 series and the 450 series sheeters suit 18 and 16 inch trays respectively for fast pie production. Make a range of croissants and pastries while reducing labour costs and improving production times. All PS range of sheeters are lever action, joystick controlled with a large 45 mm roller opening. Additionally, the units are constructed to the highest specifications, with full stainless steel rollers for improved durability. Safety features include safety guards and emergency shut off buttons.

## Additional Information

**Dough Size :** 50-1250  
**Manufacturer :** Maestro Mix  
**Product Depth :** 1005  
**Product Height :** 1006  
**Product Width :** 1825