

AUTOMATIC DOUGH SHEETER COMPAS 3000 HD

The Best-Selling Model and Your Powerful Partner for Efficient Pastry Production!



Automatic flour duster



Automatic dough reeler



Pneumatic spring for safety covers and conveyor tables

Specification:

- Idea for dough blocks weight up to 20kg
- Required floor space:
catch pans extended - 1260x3820 mm
in resting position - 1260x3500 mm
- Working width 650mm



Rigid Construction

Robust and sturdy base,
stainless steel

Automatic

Flour dusting, reeling, reversing,
rolling adjustment

Precise

Produce high quality
dough bands and minimal
use of dusting flour

Hygiene

Easy cleaning, smooth
surfaces in stainless steel,
automatic cleaning of
photo cells

Perfect Sheeting of All Dough Types

- Adjustable sheeting speed
- Variable reeling speed
- 100% real dough band width
control by computer
- Sheeting thickness from 0.3
to 45mm

Easy Operation

Colour touchscreen,
visualized working steps



Scrapers can be removed and fitted
without tools



Time-saving cleaning