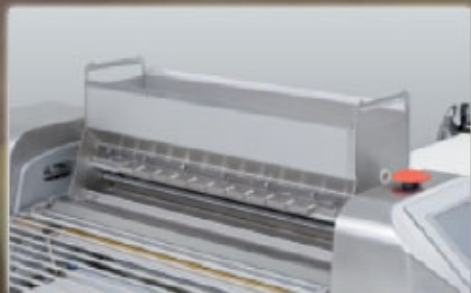


# AUTOMATIC DOUGH SHEETER COMPAS 3000 HD

**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