



## Rollmatic Automatic Pastry Dough Sheeters.

The Roll sheeters line has made Rollmatic famous not only for quality and reliability, but also for the technical solutions which remain a landmark in the market. The attention to manufacturing details guarantees a fine and pliable dough which is kneaded continuously and homogeneously without interruptions. The incomparably wide range of models and options (more than 35) spans from the simplest manually-operated machine to the most sophisticated programmable devices. The sleek, cornerless design avoids the accumulation of dust and facilitates cleaning. Easy scraper removal and, in models with mobile tables, easy belt replacement. Micrometric dough thickness adjustment, upward folding table to reduce overall dimensions, compact table versions and traditional floorbased versions. All parts in contact with the dough are food compatible. Noiseless operation. Wide range of accessories, from the cutting set to the flour duster and the automatic dough spooling unit available in the more prominent models.

### Roll Eurolabo

Eurolabo Automatic sheeter with inverter for speed adjustment and memory to store up to 100 programs with the 4 inch touch screen. The same structural features, productivity and reliability of the Eurostar model at a reduced price. Folding and removable tables for easy belt cleaning. Stainless steel protection grid with safety microswitch and gas piston lifting system. For medium confectionary shops and industrial applications.



### Roll Eurostar

Eurostar Sheeter with superior performances. Adjustable speed with inverter, 5.7 inch touch screen with memory to store up to 100 programs. Thanks to its speed, large rollers and wide opening, to the automatic dough spooling unit and flour duster, it will satisfy the most demanding users. Removable folding tables for easy belt cleaning. Stainless steel base. Stainless steel protection grid with safety microswitch and gas piston lifting system. Excellent for products requiring very thin lamination. For medium confectionary shops and industrial applications.



### Roll Star 700

A landmark in the market, the Star700 is the pinnacle in the Rollmatic sheeters range. Even the most demanding users will be satisfied by this machine. State-of-the-art mechanism for making particularly thin dough with extreme accuracy and smoothness. Adjustable speed with inverter, 7.5 inch Pro Face touch screen and memory to store up to 100 work programs. Automatic flour duster and dough spooling unit. Stainless steel machine frame. Suitable for medium confectionary shops and industrial applications thanks to its superior performance and productivity.



Pastry Dough Sheeter Features	Eurolabo	Eurostar	Star 700
Roller Length (mm)	650	650	700
Roller Diameter (mm)	84	84	71
Roller Opening (mm)	0 - 60	0 - 60	0 - 48
Table Length (mm)	1400 - 1600 - 1800	1400 - 1600 - 1800	1500 - 2000
Power (Kw)	2		
Voltage	240V Single Phase 50Hz	240V Single Phase 50Hz	415V Three Phase 50Hz
Weight (Kg)	323	357	428

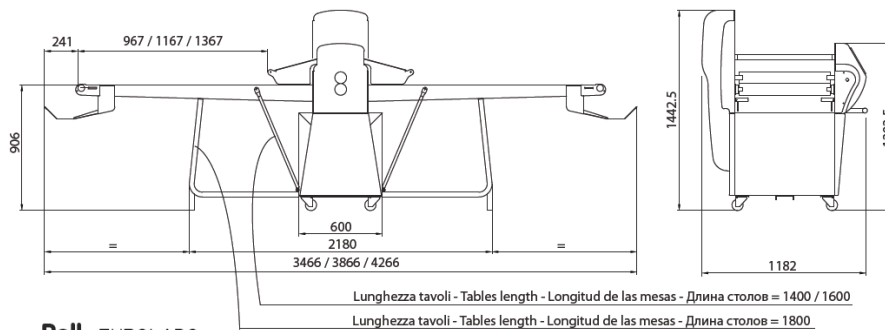


**AUSTRALIAN**  
BAKERY AND PIZZA

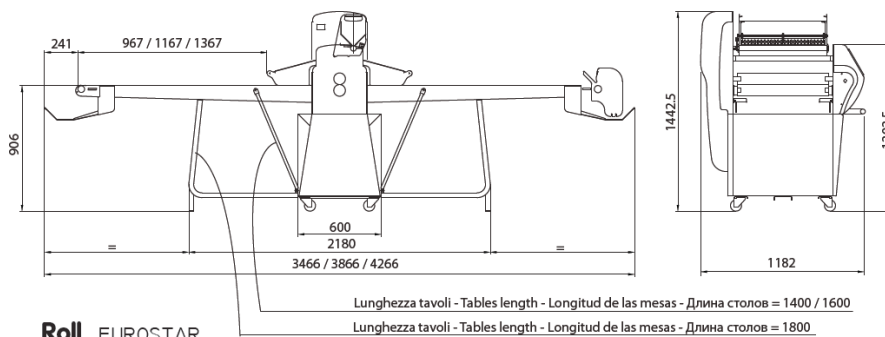
**QUALITY BAKERY**  
**PIZZA EQUIPMENT**



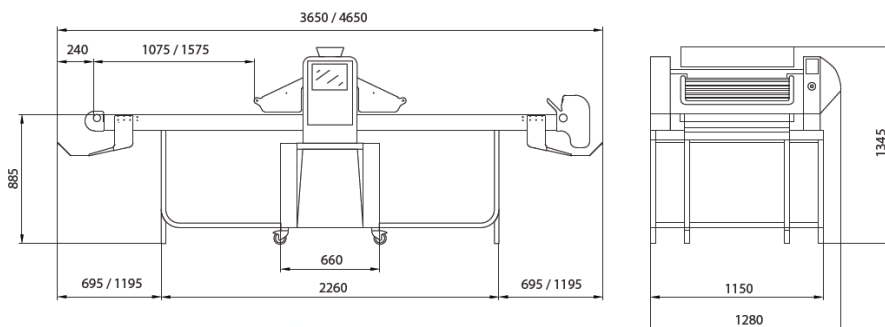
Pastry Dough Sheeter Features	Eurolabo	Eurostar	Star 700
Automatic with 100 Programs		YES	
Model with Base	No	Yes	Yes
Folding Tables	Yes	Yes	Yes
Removable Tables	Yes	Yes	Yes
Manual Flour Duster	Yes	No	No
Automatic Flour Duster	Optional	Yes	Yes
Automatic Dough Spooling Unit	Optional	Yes	Yes
Cutting Set	Optional	Optional	Optional
Adjustable speed with inverter	Yes	Yes	Yes



**Roll** EUROLABO



**Roll** EUROSTAR



**Roll** STAR 700