



Baklava Dough Sheeting Machine

- The Baklava Dough Sheeter Machine is specifically designed for various dough types, emphasizing baklava sheets.
- The machine's working principle starts with the cooling system, ensuring optimal temperature for the rollers.
- Dough is fed into the machine's hopper, passing through the rollers and reaching a specific thickness via the feeding unit.
- The thinning unit further adjusts the thickness, preparing the dough for the intended product, such as baklava.
- Baked dough is transferred onto a conveyor belt with a scraper blade, preventing sheets from sticking together.

- Sheets pass through a starching/dusting unit for homogeneous starching, maintaining quality.
- Processed sheets, achieving the desired thickness, move onto a conveyor belt and then onto the rolling pin.
- Operator replaces the rolling pin when the desired amount is reached, continuing the process until the dough is depleted. It has a processing capacity of 70 kg of dough per hour, efficiently turning it into uniform sheets.

Overview

- Versatile Dough Processing: Suitable for a variety of dough types, enabling the production of other pastries and sweets that require fine dough sheets.
- Efficient Production: With a processing capacity of 70 kg of dough per hour, this machine ensures a steady and efficient supply of dough sheets, ideal for high-demand environments.
- Perfect Dough Thickness: The machine adjusts the dough to the desired thickness, ensuring uniformity across all sheets, which is crucial for baking and product quality.
- Homogeneous Starching: The starching/dusting unit ensures that each dough sheet receives a uniform layer of starch, preventing sticking and maintaining quality.
- Ready for Further Processing: The dough sheets are ready to be used in various pastries, making them ideal for baklava, börek, and other layered desserts.
- Consistent Quality: Each sheet maintains a consistent thickness and quality, ensuring the final product meets professional standards.
- Time-Saving Automation: Automates the traditionally labor-intensive process of rolling and thinning dough, saving time and reducing manual effort in the kitchen.

Technical Specifications

DETAIL	UNIT
Length	3300 mm
Height	1760 mm
Width	1400 mm
Weight	1250 kg
Power	Compatible in the U.S.
Energy	Electricity
Machine Parts	Chiller & Conveyor Units, Dough Feeder, Dough Sheeter

Product Applications

- **Baklava:** Achieve perfectly thin and uniform dough sheets, essential for creating traditional and high-quality baklava.
- **Börek:** Ideal for producing fine, flaky layers necessary for making delicious börek.
- **Layered Pastries:** Suitable for various layered pastries, ensuring consistent thickness and quality.
- **Dessert Sheets:** Perfect for creating sheets used in a range of sweet treats, such as mille-feuille and other delicate desserts.
- **Savory Pastries:** Can be used to make sheets for savory pastries, such as spanakopita and other phyllo dough-based dishes.
- **Pie Crusts:** Efficiently produces thin crusts for pies and tarts, ensuring even baking and professional results.

