



Follow the Leader™

Floral • Deli • Seafood • Meat • Bakery • Produce • Front End

INTRODUCING THE UNISOURCE HEAVY DUTY PASTRY MATE™ SHEETERS

PASTRY MATE™ SERIES

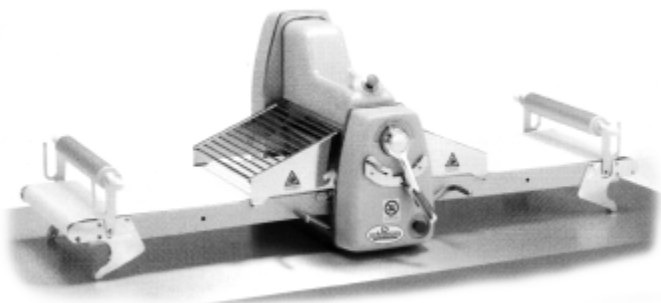
The **UNI-500/600** Reversible Sheeters were specifically designed with the particular consideration for use within **bread-pastry bakeries, hotels and restaurant.**

For industrial needs it is available the **UNI-6500**, that allows to work a **bigger amount of dough.** In all the UNI Sheeters the conveyor tables can be raised up into a resting position, thereby occupying **less space within the work area.**

This position also facilitates effective cleaning of the unit. The absence of uncovered and unprotected electrical components, motors, and chords, the detailed conformity of exterior panels, the simplicity of the **removable and replaceable dough scrapers,** make this unit particularly simple and expedient to clean.

A re-designed handle, with a comfortable sliding system, facilitates ease of dough thickness selection with a high degree of accuracy and confidence.

Guaranteed smooth sheeting your pastry chefs will enjoy from years to come!



PASTRY MATE™ UNI-507B
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All of these features coupled with the general ease of use make this machine unparalleled.

SMART, ECOSMART & AUTOSMART SERIES

SMART Series: The simplest of the family, introduces the automation benefits on the medium productions.

AUTOSMART Series: The biggest one, with its cylinders of 123 mm diameter, allows to work very hard dough and to get the thinnest sheets.

Ecosmart Series: The semi-automatic dough sheeters line. The speed of the automatic sheeters coupled with the simple use of the manual sheeters make this machine easy to use and highly productive.

PASTRY MATE™ UNI-6500



PASTRY MATE™ COMPUTERIZED AUTOSMART
& ECOSMART 6500



PASTRY MATE™

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UNI-500/600 Series Technical Data

MODEL	507B	510B	610B	
Style	Bench	Bench	Bench	
Belt Width	20"	20"	24"	
Belt Length	29 1/2"	39 1/2"	39 1/2"	
Roller Gap	.01" - 1.4"	.01" - 1.4"	.01" - 1.4"	
Exit Belt Speed	20 ft./min	20 ft./min	20 ft./min	
Working Dimensions	38" x 61 1/2"	38" x 81"	42" x 81"	
Stored Dimensions	38" x 35 1/2"	38" x 43"	42" x 43"	
Installed Power	0.55 kw	0.55 kw	0.55 kw	* ADD 175 LBS.
Weight	146 lbs.	205 lbs.	218 lbs.	FOR CRATING
Power Supply	110/1/60	110/1/60	110/1/60	

UNI-6500 Series Technical Data

MODEL	6510	6514	6516
Structure	Paint	Paint	Paint
Automatic Flour Duster	Optional	Optional	Optional
Conveyor Width	26"	26"	26"
Working Table Length	39 1/2" + 39 1/2"	55" + 55"	63" + 63"
Overall Dimensions	100" x 44"	131 x 44"	147" x 44"
Diameter	3.4"	3.4"	3.4"
Opening	.02" - 2.1"	.02" - 2.1"	.02" - 2.1"
Conveyor Running speed	10 - 25 ft./min	10 - 25 ft./min	10 - 25 ft./min
Motor Power	1,5 kw	1,5 kw	1,5 kw
Weight	550 (lbs)	572 (lbs)	594 (lbs)
Power Supply	220/3/60	220/3/60	220/3/60

OPTIONAL:

Stainless Steel USA Model:
Two Speed HL32003
Cutting Station

* ADD 175 LBS.
 FOR CRATING

ECOSMART, SMART & AUTOSMART 123 Series Technical Data

MODEL	ECOSMART		SMART		AUTOSMART 123	
	6514	6516	6514	6516	6514	6516
Structure	Paint	Paint	Paint	Paint	S/S	S/S
Automatic Flour Duster	Optional	Optional	Optional	Optional	Standard	Standard
Automatic Dough Reeler	N/A	N/A	Optional	Optional	Standard	Standard
Conveyor Width	26"	26"	26"	26"	26"	26"
Working Table Length	55" + 55"	63" + 63"	55" + 55"	63" + 63"	55" + 63"	63" + 71"
Overall Dimensions	131" x 44"	147" x 44"	131" x 44"	131" x 44"	148" x 48"	165" x 48"s
Cylinders Diameter	3.3"	3.3"	3.3"	3.3"	4.9"	4.9"
Cylinders Opening	0.2 - 2.1"	0.2 - 2.1"	0.2 - 2.1"	0.2 - 2.1"	0.2 - 2.4"	0.2 - 2.4"
Program Setting	50/Semiautomatic	50 Semiautomatic	50 Automatic	50 Automatic	50 Automatic	50 Automatic
Semi-Auto/Manual						
Working Mode	With Handle	With Handle	With Switches	With Switches	With Switches	With Switches
Conveyor Running speed	10 - 35 ft./min	10 - 35 ft./min	10 - 35 ft./min	10 - 35 ft./min	10 - 55 ft./min	10 - 55 ft./min
Motor Power	1,5 kw	1,5 kw	1,5 kw	1,5 kw	2.2 kw	2,2 kw
Weight	550 (lbs)	572 (lbs)	594 (lbs)	640 (lbs)	1452 (lbs)	1500 (lbs)
Power Supply	220/3/60		220/3/60		220/3/60	

OPTIONAL:

Two Speed
Cutting Station
Flour Duster

* ADD 175 LBS.
 FOR CRATING

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