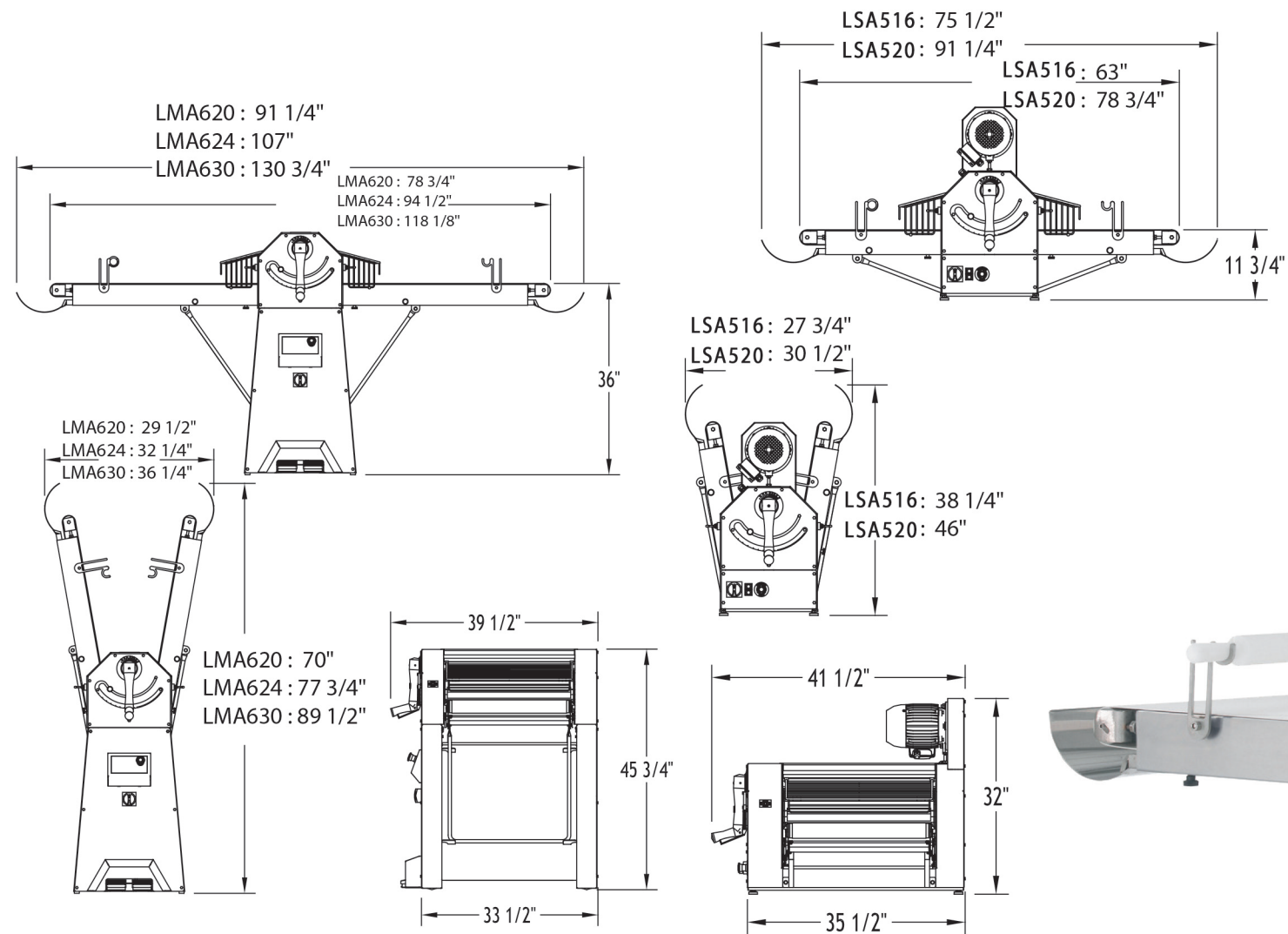


# SPECIFICATIONS



## REVERSIBLE SHEETERS



Dough Sheeters Specs

Model	Crated Weight	Overall Dimensions(mm)			Conveyor Dimension(mm)		Electrical System		NEMA
		W	D	H	D	W	Volts	Amps	
LSA516	620lb 281 kg	75 1/2" (1920)	41 1/2" (1055)	32" (813)	23" (584)	63" (1600)	120	8.3	5-15P
LSA520	620 lb 281 kg	91 1/4" (2320)	41 1/2" (1055)	32" (813)	23" (584)	78 3/4" (2000)	120	8.3	5-15P
LMA620	700 lb 318 kg	91 1/4" (2320)	39 1/2" (1005)	45 3/4" (1160)	23" (584)	78 3/4" (2000)	120	8.3	5-15P
LMA624	815 lb 370 kg	107" (2720)	39 1/2" (1005)	45 3/4" (1160)	23" (584)	94 1/2" (2400)	120	8.3	5-15P
LMA630	900 lb 408 kg	130 3/4" (3320)	39 1/2" (1055)	45 3/4" (1160)	23" (584)	118 1/8" (3000)	120	8.3	5-15P



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# REVERSIBLE SHEETERS

# FEATURES

## COMPETITIVE ADVANTAGES

LSA Tabletop and LMA Bench model reversible sheeters are top in the industry. These sheeters are suitable for sheeting and stretching many types of doughs: croissant, puffed pastry, danish, flaky pastry, donut, pie, pizza, and more. Our sheeters are designed to ensure the highest level of performance and efficiency you expect from Doyon.

### INCREASED PRODUCTIVITY

Results in a quick sheeting process which allows working time reduction (1 to 20 speeds).

### BETTER QUALITY

High precision in the sheeting process allowing more homogeneous doughs with minimum thickness of 1mm to 40mm.

### HIGHER FOOD SAFETY

Sheeting rollers, lower scraper, dough collectors, flour containers and other components in contact with food are in stainless steel. Easy maintenance and cleaning.

### INCREASED VERSATILITY

Possibility of different table sizes/dimensions with cutting rollers.

### HIGHER EQUIPMENT DURABILITY

Along with a two year parts and one year labor warranty.

### LESS ENERGY CONSUMPTION

Motors with higher energy efficiency.

### SAFETY

Security bars for accident prevention.

### SPACE REDUCTION

Fold-up conveyors for compact storage.



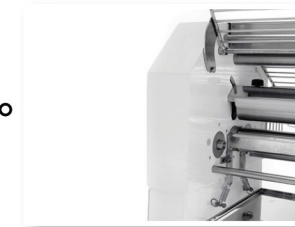
Counter top model (LSA)



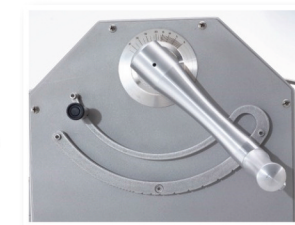
Floor model on casters (LMA)



- LSA: Capacity of up to 22 lb of dough
- LMA: Capacity of up to 30 lb of dough
- Adjustable roller gap (from 1/32" up to 1/2" thick)



- 3/4 HP motor
- Stainless steel rollers help prevent sticking
- Stainless steel protective guards
- ETL and ETL Sanitation Listed
- Two year parts and one year labor warranty



- Exceptional fold free reversible sheeting action
- Fast roller adjustments
- High resistance lead-free enamel coating



- Forward and reverse action is controlled by foot switch (LMA) as well as hand controls (LMA & LSA)



- Easily removable and adjustable conveyors
- Polyurethane belt
- Fold-up conveyors for compact storage
- Catch pans on each ends



- Unique (20) digital speed control
- Both tables have synchronized drives. The exit conveyor is faster than the entry belt to avoid possible dough obstruction and prevents tearing of delicate dough



- Options
- Croissant cutter (only LMA630)
  - Stainless steel table on casters for LSA
  - Stainless steel construction
  - CE listed