



### **LAM 2 SERIE 500 / LAM 2 SERIE 600 有底座丹麥機**

The reversible sheeters mod. LAM 500/600 were specifically designed with the particular consideration for use within small bread-pastry bakeries, hotels and restaurants. For industrial needs it is available the LAM 6500 that allows to work a bigger amount of dough.

In all the LAM sheeters the conveyor tables can be raised up into a resting position, thereby occupying less space within the working 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.

All of these features coupled with the general ease of use make this machine unparalleled.

適合專門生產小麵包及小糕點的烘焙坊、飯店及餐廳使用。輸送帶可摺疊，不占工作空間，同時也方便清潔。電子原件、馬達、電線皆不外露，加上外嵌面板及可拆卸替換的刮刀，讓您在清潔上更加簡單方便。重新改良設計過的把手及順暢的輸送帶滑動系統，使切割出來的麵糰厚度準確一致。

規格：LAM 2 SERIE 500

型號	輸送帶規格 (寬 x 長)
LAM 2507	500 x 750 mm
LAM 2510	500 x 1000 mm
LAM 2512	500 x 1200 mm

規格：LAM 2 SERIE 600

型號	輸送帶規格 (寬 x 長)
LAM 2610	600 x 1000mm
LAM 2612	600 x 1200 mm
LAM 2614	600 x 1400 mm
LAM 2616	600 x 1600 mm