

MADE IN BRAZIL



Models:

CLM-390 / CSC-510

## Standard Features

- Ideal for working doughs for pizza shops, bakeries and restaurants.
- Strong design, all structure made in Stainless steel.
- Dough thickness adjustment rollers
- Cold working of the dough in order not to alter the characteristics of the dough
- ON-OFF and Emergency stop switches



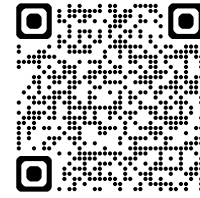
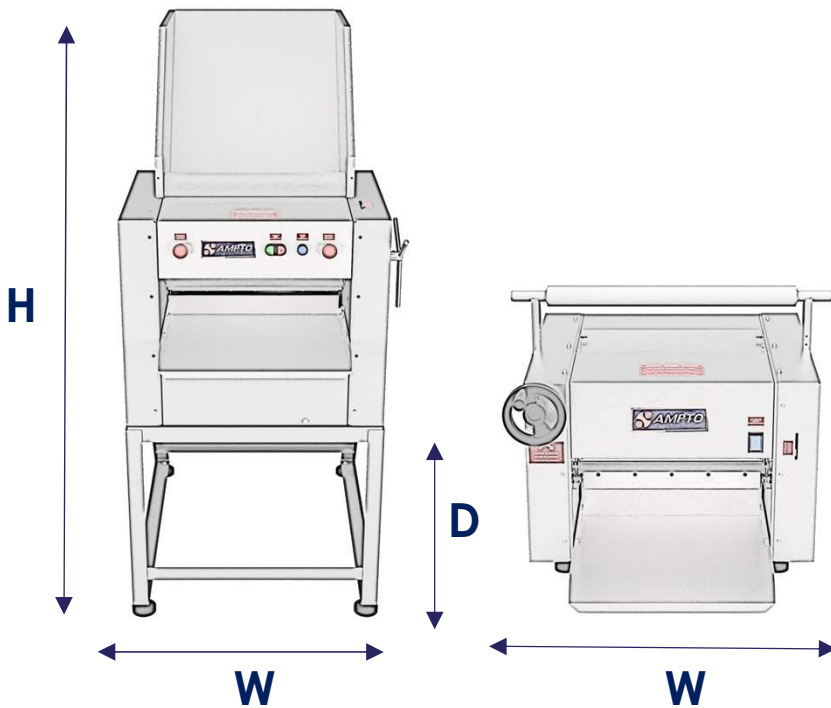
CLM-390  
Dough Sheeter



CSC-510  
Dough Breaker



1-year parts and labor warranty (US Only)



Difference between Dough sheeter and Dough Breaker

SPECIFICATIONS		
	CLM-390	CSC-510
Type	Countertop	Floor
Roll Width	15.35"	20.07"
Roll Opening	0.87" (22mm)	1.18" (30mm)
Dough Capacity	8.8 lbs (4 kg)	33 lbs (15 kg)
Motor Qty	1	2
Motor Power (Hp)	1	1.5 each
Power Supply	110v/60Hz/1ph	220v/60Hz/1ph
Amps	12	22
Plug / Connection	Nema 5-15p	Wire - No Plug
External Dim WxDxH	26" x 22" x 28"	57" x 30" x 65"
Weight (lbs)	139	220
Shipping Dim WxDxH	26" x 24" x 27"	40" x 34" x 71"
Shipping Weight (lbs)	165	414



Notes:

- Properly clean and dry after daily use to ensure best performance and equipment longevity.



CLM-390  
Nema 5-20 125 VAC  
2 Pole, 3 Wire  
Grounding



CSC-510  
Wired - No Plug  
2 Pole, 3 Wire  
Grounding

\*AMPTO is continuously improving products. Specifications are subject to change without notice.\*