



Bakery Aid™

Innovation
By Unisource



PASTRYMATE™ REVERSIBLE SHEETERS WITH OPTIONAL CUTTING STATION

Bakery Aid™ Sheeters are specifically designed for Bakeries, Pastry Shops, Hotels, Restaurants and Food Service Applications for small to high production use. These Heavy Duty Sheeters can sheet all kinds of dough like Donuts, Croissants, Puff Pastries, Danish, Cookies, Savory Dough From Soft To Stiff dough with great performance for today's bakeries. Energy Wise™ technology is the most advanced energy saving feature.



UNI-MK600TC Shown



UNI-MK00 Shown



Cutting Station



PASTRYMATE™ REVERSIBLE SHEETERS WITH OPTIONAL CUTTING STATION

- Body of the mixer is made of steel.
- Work all kinds of dough, even of very thin thickness.
- Rolling cylinders are calibrated, polished and chromium- plated with hard chrome.
- Scrapers can be removed in just a few seconds for daily cleaning.
- Bearings are all screened to avoid contamination.
- A handy space saving device when the machines are not in use is that the tables can be folded up and on the UNI-MK600 model can be removed.
- The low voltage electrical supply can be controlled either by hand or by a foot operated pedal.
- The A Frame machine is mounted on wheels and is therefore fully mobile.
- 2 speeds conveyors avoid causing wrinkles on the pastry.
- Dough sheeter equipped with cutting station and couple of rollers for cutting croissants. Machine with two speeds.
- 220 volt 3 Phase or Single Phase.

Model	Cylinder Dim.	Belt Size	Cylinders Opening	Power (Kw)	Speeds	Dimensions (Closed) W x D x H	Dimensions (Opened) W x D x H	Weight (Lbs.)
UNI-MK500	19.7" x 2.36"	19.7" x 37.40"	0 To 1.37"	1	1	22" x 34.6" x 66.9"	91.33" x 34.64" x 43.3"	394
UNI-MK500C	19.7" x 2.36"	19.7" x 27.95"	0 To 1.37"	1	1	22" x 34.6" x 57.4"	72.44" x 34.64" x 43.3"	394
UNI-MK500L	19.7" x 2.36"	19.7" x 47.24"	0 To 1.37"	1	1	22" x 34.6" x 76.3"	111" x 34.64" x 43.3"	394
UNI-MK600	23.6" x 2.75"	23.6" x 47.24"	0 To 1.57"	1	1	25" x 39.76" x 77.16"	109.4" x 39.76" x 45.6"	474
UNI-MK600C	23.6" x 2.75"	23.62" x 27.5"	0 To 1.57"	1	1	25" x 39.76" x 57.87"	70.8" x 39.76" x 45.6"	474
UNI-MK600M	23.6" x 2.75"	23.62" x 37.4"	0 To 1.57"	1	1	25" x 39.76" x 67.3"	89.76" x 39.76" x 45.6"	474
UNI-MK600L	23.6" x 2.75"	23.62" x 59"	0 To 1.57"	1	1	25" x 39.76" x 88.97"	133" x 39.76" x 45.6"	474
UNI-MK600A	23.6" x 2.75"	23.62" x 47.24"	0 To 1.57"	1,5	2	25" x 39.76" x 77.16"	109.4" x 39.76" x 45.6"	474
UNI-MK600TC	23.6" x 2.75"	23.62" x 59"	0 To 1.57"	1,5	2	25" x 39.76" x 88.97"	133.07" x 39.76" x 45.6"	474

All machines are also available in stainless steel version



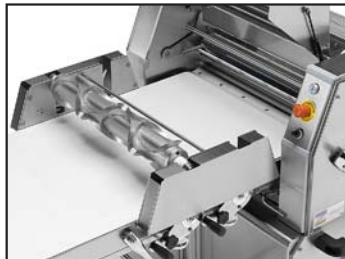
UNI-DC - DONUT SHELL CUTTER



UNI-DRC - DONUT RING CUTTER



UNI-PC - PASTRY CUTTER



The double seat cutting station avoids the dough to stick in the moulds.



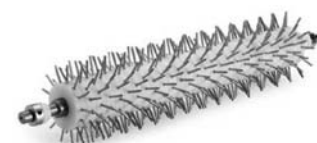
UNI-CC - CROISSANT CUTTER



UNI-TC - TRANSVERSAL CUTTER



UNI-OC - OVAL CUTTER



UNI-DP - DOUGH PUNCH

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