

STRATUS

DOUGH SHEETERS


MADE IN FRANCE



We provide quality professional equipment and services to artisan bakeries.


**BERTRAND
PUMA**



STRATUS RANGE

The STRATUS range includes table-top and floor standing dough sheeters.

They are the allies of bakers and confectioners for refining dough and making puff pastry, and their versatile, easy-to-use design enables dough to be rolled out evenly for tasty viennoiseries.

For shortcrust, puff pastry, sweet pastry, etc., STRATUS promises quality, regular, tear-free lamination.

KNOW-HOW

70 years at your side



With 70 years' experience, Bertrand Puma has achieved its high level of expertise thanks to unique know-how in the design of equipment for bakeries and patisseries, and the development of Made in France products that are ever more reliable and efficient.

VISIT

WWW.BERTRAND-PUMA.FR

LAB

Discover your future equipment



As a demonstration and training center, our LAB' is at your disposal for real-life testing of our equipment. Our Boulanger Démonstrateur is there to advise and assist you.

MAKE AN APPOINTMENT

+33 (04) 75 57 55 00

ASSISTANCE

At your service



Benefit from the power of a worldwide network of distributors! We provide local support to bakers around the world, helping you at every stage of your project.

CALL US ON

+33 (04) 75 57 55 00

DES LAMINOIRS COMPACTS & ADAPTÉS À VOTRE PRODUCTION

The STRATUS range is made of table standing dough sheeters (Junior) and floor standing ones (Senior and Senior XL).

STRATUS sheeters can handle dough pieces from 3 to 10 kg, depending on the model.

Space-saving thanks to upward-folding tables, they guarantee constant dough strip thickness for products of uniform size and weight.



ROBUST CONSTRUCTION

Particularly **sturdy**, the STRATUS dough sheeter's frame and cover are made of **epoxy painted steel**, and allow you to work without physical strain or fatigue.

EASY TO USE

The **tear-proof feed rollers** at the entry of the conveyor belt ensures a smooth and easy use.

A reinforced aluminum adjustment lever guarantees a **consistent final thickness** of the dough bands to obtain products of **regular size and weight**.

ERGONOMICS & COMFORT

The **ergonomic handle** of the lever ensures a reliable and precise manipulation, for an effortless adjustment of the cylinder opening. Those cylinders, made of **stainless steel**, are protected thanks to a safety microswitch and gas springs.

A **reinforced joystick** that guides the procession of the dough is at the front of the machine.

The Senior XL dough sheeter, for its part, has orange handles as well as a **pedal for the cycle reversal**.

QUICK BELT CHANGE

A tedious and time-consuming task, **changing the dough sheeter's belt is made easy** thanks to a table release system that allows the belts to be replaced in just thirty minutes.





JUNIOR



SENIOR



SENIOR XL

✦ DESIGN AT THE SERVICE OF HYGIENE

Special attention has been paid to the construction of the STRATUS dough sheeters in order to **facilitate the cleaning operations**. Their compact and linear design with **smooth surfaces, the removable and foldable tables, or the belts in woven plastic**, are all factors that simplify the daily maintenance of the machine.

SENIOR XL PLATINIUM

The Stratus Senior XL dough sheeter is also available in **Platinum version, full options**.

The table, that has been **reinforced** for the cutting of the dough, **includes as standard a support frame for the cutting tools, with a cutting tool provided** (can be changed when placing the order). Other cutting tool formats are available as accessories.

For even more precision and comfort, this dough sheeter has a **digital reading of the cylinder opening**, a **two-speed selector switch**, as well as a **dual control pedal** for the cycle reversal.



LAMINOIRS STRATUS

OUR MODELS



STRATUS JUNIOR

The STRATUS Junior tabletop dough sheeter is the perfect piece of equipment for small spaces, and can be easily integrated into a worktable for added convenience. The tables fold upwards to save even more space.

Ideal for small production volumes, it enables efficient, regular work every day.



STRATUS SENIOR

The Stratus Senior floor standing dough sheeter is ideal for small to medium-sized production runs.

With its lift-up tables and wheeled frame, it is easy to move around, freeing up space once lamination is complete.



STRATUS SENIOR XL & PLATINIUM

Upgrade to XL format for higher production volumes!

In its Platinum version, the Stratus Senior XL dough sheeter can be fitted with cutting tools to produce a wide variety of products comfortably and consistently.



PLATINIUM RANGE

Access the most technical options for consistently precise work and unbeatable results. The answer to the demands of professionals who always aim for superior results.


















SAFETY

All our equipment is certified by an external, independent organization.

CUTTING SHAPES

A wide range of cutting tools are available to produce a variety of products:

CROISSANT	RECTANGLE	SMOOTH ROUND & OVAL	FLUTED ROUNDS & OVAL
 B130 x H210 mm	 110 x 135 mm	 200 x 270 mm	 90 x 180 mm
 B140 x H170 mm	 130 x 135 mm	 90 x 180 mm	 Ø140 mm
 B110 x H137 mm	 80 x 150 mm	 Ø140 mm	 Ø100 mm
 B80 x H107 mm	 80 x 85 mm	 Ø100 mm	

CADET DOUGH SHEETER



For even tighter spaces, there's the **CADET** dough sheeter!

This tabletop dough sheeter is equipped with **fixed stainless steel tables**. With a length of 1090 mm and a depth of 875 mm, it **fits easily into the smallest laboratory configurations**.

DATA & DIMENSIONS

– not available ● standard

	STRATUS JUNIOR	STRATUS SENIOR	STRATUS SENIOR XL	STRATUS SENIOR XL PLATINIUM
Roller width (mm)	550	550	600	600
Table length (mm)	800	1000	1400	1400
Cylinder opening (mm)	0 - 38	0 - 38	0 - 38	0 - 38
Max. overall height (mm)	965	1770	2100	2100
Max. overall length (mm)	1700	2420	3330	3330
Max. overall width (mm)	945	945	996	996
Max. dough pieces weight (kg)*	3	3	6 à 10	6 à 10
Weight (kg)	91	150	218	236
2 recovery shelves	–	●	●	●
Stand with wheels	–	●	●	●
- Support frame for cutting tools - 1 cutting tool (to choose in the list) - Double speed - Reinforced table - Dual control pedal - Digital display	–	–	–	●
Electrical supply	400V / TRI+N+T / 50-60 Hz			
Power (kW)	0,55	0,55	0,75	0,75
Rated current (A)	1,8	1,8	1,8	1,8

* Indicative data may vary according to the type of dough and final thickness to be obtained.

NON CONTRACTUAL DATA

MANY AND MORE, REAL GOODS



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