

STRATUS MEGA

DOUGH SHEETER



We provide quality professional equipment and services to artisan bakeries.



STRATUS MEGA RANGE

The STRATUS Mega is an automatic stainless steel rolling mill designed for the transformation of dough for the production of pastries

Robust and efficient, they will accompany the bakers and pastry chefs in their large productions.

With its integrated cutting station and its numerous available cutting tools, the STRATUS Mega model 1600 allows the production of a wide range of products of different shapes and constant quality.

KNOW-HOW

More than 60 years by your side



With more than 60 years of experience, Bertrand Puma has reached its high level of expertise thanks to a unique know-how in the conception of equipments for bakeries and pastry shops, and a development of Made in France products, always 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 to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

MAKE AN APPOINTMENT WITH US
+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 all over the world, to help you at every stage of your project.

CALL US
+33 (04) 75 57 55 00

STRATUS MEGA RANGE

PRECISION AND PERFORMANCE

Robust and efficient, the STRATUS Mega allows the dough to be laminated gradually until the desired thickness is reached, thus promoting optimal development of your final products.

Ideal for the production of viennoiseries, puff pastries, pie shells and other specialties, the 1600 model with integrated cutting system will also automatically cut the dough strips into the desired shapes.



A DAILY RELIABILITY

The STRATUS Mega is a robust ally for intensive production thanks to its **100% stainless steel conception**. It guarantees an efficient and precise treatment of the dough in each operation.

Designed to make the operator's work easier and faster, the STRATUS Mega is controlled by a **7" touch screen**: in **manual or automatic mode**, configure up to **100 different recipes** and set the speed of the belts and the height between the cylinders according to your production needs.

The lowering of the cylinders, the inversion of the direction of the belts, the flouring as well as the rolling up of the dough strip at the end of the cycle are **carried out automatically**.



VIDEO
DOUGH
SHEETER
STRATUS
MEGA

EASY TO CLEAN

With its **modern design** with smooth surfaces, **quick removal of the tools and the high and low scrapers without any tools**, STRATUS Mega is quick and easy to clean.

A **quick-release belt tensioning system** also allows for easy cleaning of the worktops with belts.

This dough sheeter has a **drawer for collecting excess flour**.

ERGONOMICS

Thanks to its **foldable tables**, the STRATUS Mega's footprint can be reduced considerably when not in use (only the left table can be folded for the 1600 model).

Its **handling wheels** make it easy to move the machine when necessary.

Easy **maintenance access**.



INTEGRATED CUTTING UNIT

The STRATUS Mega 1600 comes with an **integrated cutting unit** as standard. In one simple operation, cut your dough strips into quality viennoiseries and pastries !

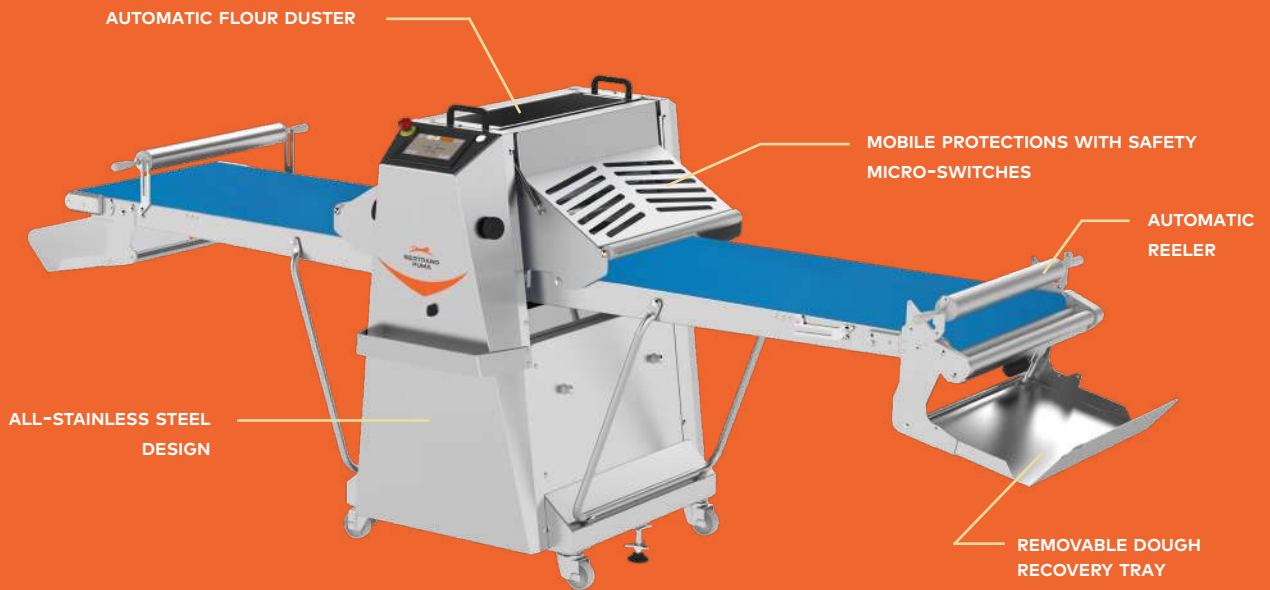
Whether triangular, rectangular, round or other, **the shape, size and weight of your products will remain constant** throughout production.

A wide range of **15 different cutting tools** will allow you to let your imagination and know-how run free, all with precision and consistency.

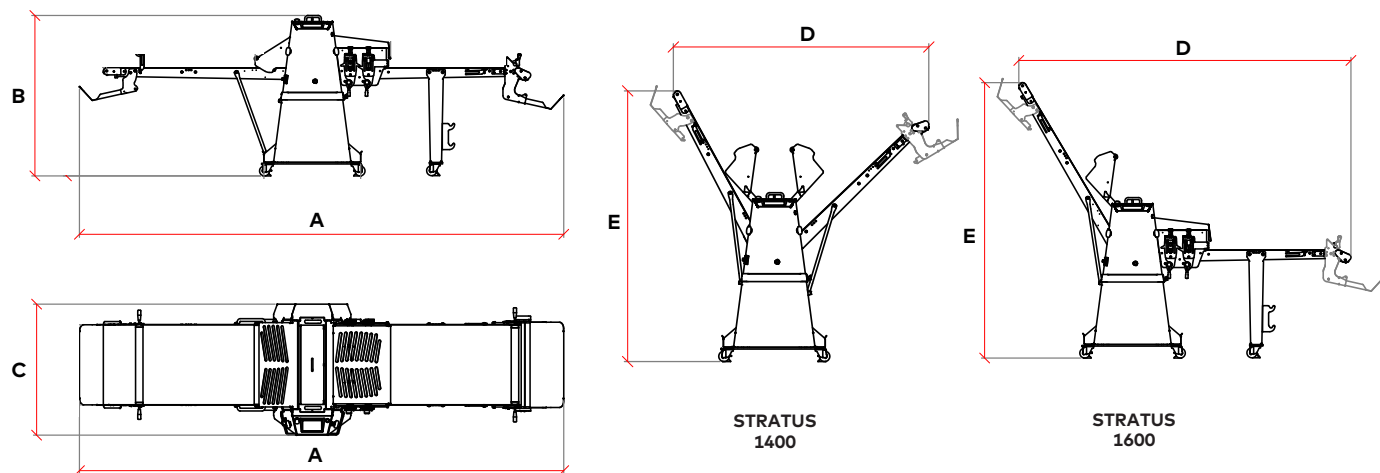
Make perfect viennese pastries with the **cutting tools for croissants and pains au chocolat**. For your for your product bases and puff pastries, you have the choice of **rectangular, round or oval cutting tools with smooth or ribbed edges**.



TECHNICAL DATA



DATA & DIMENSIONS



● standard

	STRATUS MEGA 1400	STRATUS MEGA 1600
Cylinder max. opening (mm)	50	50
Table width (mm)	650	650
Table length (mm)	1400	1600
Net weight (kg)	370	405
Touch screen	●	●
Integrated cutting unit	-	●
Foldable tables	right and left	right only
Automatic flour duster	●	●
Automatic reeler	●	●
Electrical supply	230V / MONO / 50-60Hz	
Power	1,85	1,85
A - Max. overall width (mm)	3500	3900
B - Max. overall height (mm)	1290	1290
C - Max. overall depth (mm)	1060	1060
D - Max. overall width, with folded tables (mm)	1960	2680
E - Max. overall height, with folded tables (mm)	2070	2220

OPTIONS & ACCESSORIES

€ paying option

OPTIONS	
Cutting tools (15 different shapes available)	€
Tool 2 croissants B90 x H300	
Tool 3 croissants B130 x H195	
Tool 4 croissants B70 x H150	
Tool 5 croissants B30 x H120	
Tool rectangle 150 x 90	
Tool rectangle 120 x 90	
Tool rectangle 75 x 90	
Tool rectangle 120 x 30	
Tool ribbed oval 220 x 100	
Tool smooth oval 180 x 70	
Tool smooth circle Ø160	
Tool 5 smooth circles Ø100	
Tool ribbed circle Ø130	
Tool 6 ribbed ovals 90 x 180	
Tool ribbed circle Ø110	

MANY AND MORE, REAL GOODS



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SOLUTION**

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