



Dough Roller

Key Features:

- Ideal for pizzas, tortillas, and pie crusts
- Quickly produces crusts of uniform thickness, automatically
- Compact design for easy integration in to production area
- Easy, tool-free dismantle makes cleaning simple
- Available with 21" rollers for maximum product versatility
- Optional stand with casters



The information contained herein is correct to the best of our knowledge. The recommendations or suggestions are made without guarantee or representation as to results.

Above specifications subject to change without notice.



Manufactured in the U.S.A.



Dough Roller

SPECIFICATIONS:

Motor:

1/2 H.P., single phase, 60Hz, 115 VAC, 7.0 AMPS

1/2 H.P., single phase, 60Hz, 230 VAC, 3.5 AMPS

Also available: 1/2 H.P., single phase, 50 Hz, 220 VAC, 3.5 AMPS

Lubrication:

Permanently lubricated, sealed ball-bearings

Finish:

Stainless steel and corrosion resistant alloys throughout

Net Weight

21" model: 250 lbs. (113kg)

Height:

22" (914mm)

Depth:

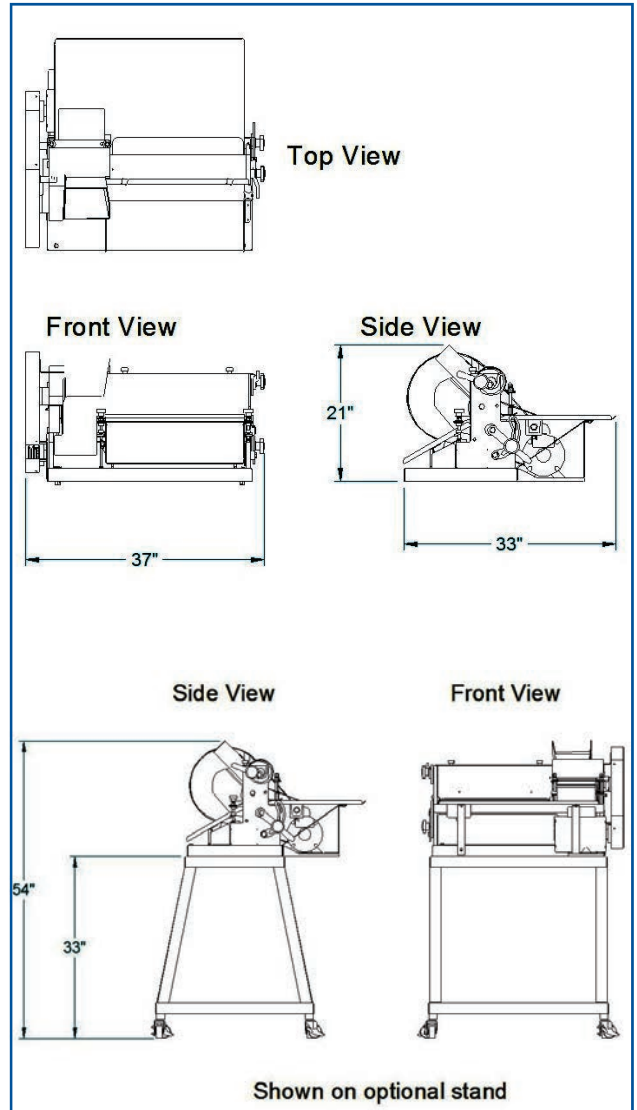
33" (838mm)

Width:

21" model: 37" (914mm)

Optional:

Powder coated white stand with casters, height: 33" (838mm)



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