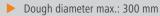
Pastry roll machine FI/32N, 0,37 kW





Dough thickness: 0.3 to 5.5 mm



The machine's sturdy design allows cold dough to be processed at high speed without compromising the properties of the dough.

- \checkmark Diameter and thickness of the dough can be regulated
- \checkmark excellent for shaping pizzas, pitta bread, bread etc.

0,37 kW | 230 V | 50 Hz • Power load:

• Dough diameter up to 300 mm max.: • Roll length: 320 mm Adjustment of dough 0,3 mm to 5,5 mm thickness:

• Dough weight from: Dough weight to: 210 g Material: CNS 18/10

• Important information:

• Size: W 490 x D 510 x H 655 mm

• Weight: 36 kg





