



- ▶ Dough diameter max.: 400 mm
- ▶ 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.

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

- Power load: 0,37 kW | 230 V | 50 Hz
- Dough diameter up to max.: 400 mm
- Roll length: 420 mm
- Adjustment of dough thickness: 0,3 mm to 5,5 mm
- Dough weight from: 210 g
- Dough weight to: 700 g
- Material: CNS 18/10
- Important information: -
- Size: W 590 x D 510 x H 775 mm
- Weight: 44 kg