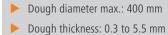
## Pastry roll machine FI/42N, 0,37 kW







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.

• Power load: 0,37 kW | 230 V | 50 Hz

Dough diameter up to max.:
Roll length: 420 mm
Adjustment of dough 420 mm to 5,5 mm

thickness:
Dough weight from:
Dough weight to:
Material:
CNS 18/10

• Important information:

• Size: W 590 x D 510 x H 775 mm

• Weight: 44 kg