

Pastry roll machine 3000



Description

For the perfect result with minimal work effort and time – this dough rolling machine can make perfect dough with a diameter of up to 300 mm in a flash. Diverse types of dough for tarte flambée, pizza and even flatbread can be created really easily using the dough thickness settings of the two dough rollers.

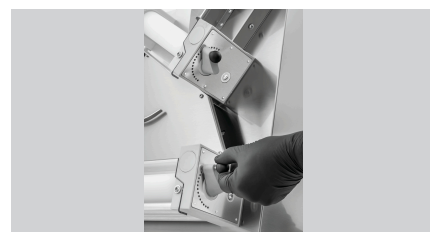
Features

- Power load: 0,37 kW | 230 V | 50 Hz
- Material: Stainless steel
- Important information: -
- Dough diameter up to max.: 300 mm
- Roll length: 300 mm
- Adjustment of dough thickness: 0,5 mm to 4 mm
- Dough weight from: 80 g
- Dough weight to: 210 g
- Dough roller material: Plastic
- Number of dough rollers: 2
- Dough guide arm: Yes
- Dough diameter from: 140 mm
- Size: W 430 x D 470 x H 640 mm
- Weight: 25.5 kg



- ▶ 2 dough rollers
 - ✓ Plastic
 - ✓ Roller length: 300 mm

- ▶ Dough diameter
 - ✓ 140 to 300 mm



- ▶ Simple adjustment of dough thickness
 - ✓ 0.5 to 4 mm

- ▶ Dough weight
 - ✓ 80 to 210 g



- ▶ Dough guide arm



- ▶ Good stability thanks to large base feet