

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:
- Material:
- Important information:
- Dough diameter up to max.:
- Roll length:
- Adjustment of dough thickness:
- Dough weight from:
- Dough weight to:
- Dough roller material:Number of dough rollers:
- Dough guide arm:
- Dough diameter from:
- Size:
- Weight:

- 0,37 kW | 230 V | 50 Hz
- Stainless steel
- -
- 300 mm
- 300 mm
- 0,5 mm to 4 mm
- 80 g
- 210 g
- Plastic 2
- Yes
- 140 mm
- W 430 x D 470 x H 640 mm
- 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

