

## Pastry roll machine 4000



- ▶ 2 dough rollers
  - ✓ Plastic
  - ✓ Roller length: 400 mm
- ▶ Dough diameter
  - ✓ 260 to 400 mm
- ▶ Simple adjustment of dough thickness
  - ✓ 0.5 to 4 mm
- ▶ Dough weight
  - ✓ 80 to 700 g
- ▶ Dough guide arm
- ▶ Good stability thanks to large base feet

### 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 400 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.:	400 mm
• Roll length:	400 mm
• Adjustment of dough thickness:	0,5 mm to 4 mm
• Dough weight from:	80 g
• Dough weight to:	700 g
• Dough roller material:	Plastic
• Number of dough rollers:	2
• Dough guide arm:	Yes
• Dough diameter from:	260 mm
• Size:	W 540 x D 470 x H 810 mm
• Weight:	31.2 kg