

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
• 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
• Material:	Stainless steel
• Important information:	-
• 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