



DMA310-1 Pizza Dough Roller

Quick Overview

- Pizza diameter: 14 - 30cm
- Dough weight (gr): 80 - 210
- Stainless Steel bodies
- Only 3 seconds per pizza base
- Single roller
- Electric foot pedal included
- Gear transmission system
- Thickness adjustable from 0 to 4 mm
- Rollers protection in transparent plexiglass for maximum safety with optimal visibility
- Thermal motor protection
- Two forming passes
- Parallel

Description

Pizza Dough Roller - DMA310-1

The Rolling machine enables saving time in the working process and does not need specialised operators. It has been designed to quickly shape the dough for pizza, bread, cakes, little pies, etc. It works without warming the dough, keeping its characteristics unaltered. The Prismafood Rolling Machine guarantees optimal results and large production volumes thanks to its simple use and a very high-quality equipment. The selection of the thickness for the final dough is a quick and user-friendly operation. On all the rolling machines, the thickness between the rollers is adjustable from 0 to 4 mm.

Key Features

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2 Years Return to Base Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	18
Width (mm)	480
Depth (mm)	355
Height (mm)	430
Packing Width (mm)	755
Packing Depth (mm)	405
Packing Height (mm)	525
Power	240V; 250W; 10A outlet required
Warranty	2 Years Return to Base