



## PRODUCT DOCUMENT PACK

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### PRODUCT

## Prismafood DSAT420 Pizza Dough Roller – Touch & Go, 40cm

**Model / SKU: DSAT420**

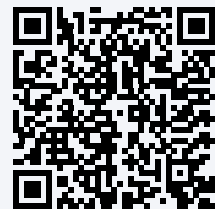
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## Prismafood Pizza Dough Roller - DSAT420

### Quick Overview

- With an exclusive automatic Touch and Go system (patented)Â
- Equipped with sensors for the automatic startÂ
- Tilted upper roller
- Ideal for round pizza, thanks to the presence of the central sling bar
- Gear transmission system
- Thickness adjustment knob on both rollersÂ
- Thickness adjustable from 0 to 4 mm
- Rollers protection in transparent plexiglass for maximum safety with optimal visibility Â
- The working time can be set from 10 to 35 seconds just by pushing the button "TIME SET"Â
- Energy and time saving "x93; reduce the wear of mechanical components
- Guarantees optimal results and large production volumes
- Dough weight: 210 "x93; 700gÂ

### Description

#### PRISMAFOOD Pizza Dough Roller DSAT420

The Prismafood DSA Touch & Go Rolling Machine guarantees optimal results and large production volumes thanks to simple use and a very high-quality equipment. Unique in its kind, this rolling machine is equipped with sensors for the automatic start. The selection of the thickness for the final dough is a quick and user-friendly operation, and thanks to the simple digital panel, setting the operating time is simple and instantaneous. It will be sufficient to insert the dough at the input slot, and the rolling machine will automatically activate, maintaining the maximum safety for the operator.

The working time can be set from 10 to 35 seconds just by pushing the button "TIME SET"; in this way, the equipment stops itself at the end of the set time. Thanks to this innovative device, you can save energy, working time for the operator and reduce the wear of mechanical components. On all the rolling machines, the thickness between the rollers is adjustable from 0 to 4 mm.

## Key Features

- With an exclusive automatic Touch and Go system (patented)
- Equipped with sensors for the automatic start
- Tilted upper roller
- Ideal for round pizza, thanks to the presence of the central sling bar
- Gear transmission system
- Thickness adjustment knob on both rollers
- Thickness adjustable from 0 to 4 mm
- Rollers protection in transparent plexiglass for maximum safety with optimal visibility
- The working time can be set from 10 to 35 seconds just by pushing the button “ TIME SET ”
- Energy and time saving – reduce the wear of mechanical components
- Guarantees optimal results and large production volumes
- Dough weight: 210 – 700g

## 2 Years Parts and Labour Warranty

## Your Shipping Specifications

|                     |                          |
|---------------------|--------------------------|
| Product Condition   | New                      |
| Net Weight (Kg)     | 37                       |
| Width (mm)          | 585                      |
| Depth (mm)          | 435                      |
| Height (mm)         | 790                      |
| Packing Width (mm)  | 880                      |
| Packing Depth (mm)  | 645                      |
| Packing Height (mm) | 545                      |
| Power               | 240V 250W/10A            |
| Warranty            | 2 Years Parts and Labour |