Pizza Dough Roller - IGF 2300 B30/B40

Description





Pizza Dough Roller Machines are designed to cold work the pizza dough so as not to alter its characteristics.

One pair of adjustable rollers for you to get a sheet of dough as many millimetres thick as you like.

- System of lower rollers and an idle roller favour the process
- of putting the dough into the machine (system patented by IGF).
- Separate roller protectors for better OH&S (patented by IGF).
- Transformers have gears made of special resins; they have been pressed, instead of indented, so as to last five times more than normal ones (IGF patented).
- Foot control pedal.
- Internal reinforcements to prevent the frame from bending.
- IN ACCORDANCE WITH WORLDWIDE HEALTH AND SAFETY REGULATIONS

Pizza Dough Roller – IGF 2300 B30/B40 Specifications

Pizza Dough Roller - IGF 2300 B30/B40		
Net Weight	34Kg	44Kg
Power	0.5 Hp	0.5 Hp
Voltage	240V Single Phase	240V Single Phase
Dough Weight	50 - 700 gram	50 - 1000 gram
Pizza Base Diameter	10 to 30 cm	10 to 40 cm
Dimensions [W x D X H]	420 x 420 x 700 mm	520 x 420 x 800 mm

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