Pizza Dough Roller - IGF 2300-B40P

Description





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

- Furnace varnished steel body.
- Two pairs of parallel and adjustable rollers to allow for variation in thickness of pizza dough and for either square or rectangular sheet.
- Can obtain round sheet (just need to turn the dough round 90° once it comes out of the upper rollers and before it enters the lower rollers.
- 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-B40P Specifications

Pizza Dough Roller - IGF 2300-B40P	
Net Weight	44Kg
Power	0.5 Hp
Voltage	240V Single Phase
Dough Weight	100 - 700 gram
Pizza Base Diameter	10 to 40 cm
Dimensions	520 x 520 x 690 mm

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