



Pizza Dough Roller Model FI/32—FIP/42

Pizza Dough Roller with double pair of rollers for round pizzas pre-equipped for footswitch. The Pizza Dough Roller has been studied and built especially to solve the problems of rolling out the dough for pizzas, pies, bread, cakes and so on.

The pizza dough roller allows you to roll your dough more consistently and quickly reduces the need for specialized staff. The cold-working of the machine doesn't alter the dough's characteristics; adjustable thickness and diameter. Constructed in stainless steel.

Mod. FIP/42 parallel is especially designed for square pizzas.

Technical Information		
Model	FI 32	FIP 42
Roller Length:	320mm	420mm
Power:	0.37kW	0.37kW
Voltage:	230V	230V
Weight :	36kg	43kg
Dimensions:	490x510x640 (WxDxH mm)	590x510x760 (WxDxH mm)

Option:
Footswitch

