

Cod: 7491

Single-phase pizza stretcher 250 w 440x380x615h mm



Description

Practical and easy-to-use pizza roller, ideal for rolling out dough discs for making pizzas, focaccia, bread, etc. The dough is rolled out cold so as not to alter the properties of the dough, the thickness and diameter of the discs can be easily adjusted to suit the individual needs of the user. Construction in AISI 430 stainless steel. Lower roller scrapers easily removable for cleaning. IP 54 controls with NVR. Dough weight: 80/210 g.

Dimensions

Dimensioni esterne	440x380x615 mm
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Technical data

Alimentazione	Electric
Potenza Elettrica	0.25 kW