

## DOUGH ROLLERS

- Designed to quickly shape the dough for pizza, bread, cakes, pies etc.
- Both the thickness and diameter of the disc are adjustable (0-4mm)
- On/Off foot pedal included



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
<b>Pizza Base 45cm</b>				
DMA310-1	480x335x430	18	240	250/10

- Electromechanical Control System
- Stainless steel
- Modern design, has a robust configuration and durable internal components, that allows prolonged term of smooth operation
- On/Off foot pedal included
- Thickness between the rollers is adjustable from 0 to 5 mm
- "TIME SET" Button to control working time from 10 to 15 sec
- Touch sensitive: machine senses dough weight and rollers start running
- Varied dough rotation speed



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
<b>Pizza Base 40cm</b>				
DSA420RP	540x410x680	38	240	250/10
<b>Pizza Base 45cm</b>				
DSA500RP	635x410x680	41	240	250/10

## TOUCH AND GO DOUGH ROLLER

- Touch sensitive - it switches on automatically when the operator puts the dough onto the slope
- It automatically rollers the dough weight (210-700g) and the rolls start running
- The working time can be set from 10 to 35 seconds just by pushing the button "time set"
- Energy Saving - reduce the wear of mechanical components
- On/Off foot pedal included



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
<b>Pizza Base 26-40cm</b>				
DSAT420	585x435x835	36	240	250/10

\*Warranty void if operated without using the foot pedal.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ