



HENDI

Tools for Chefs

Dough roller 400, electric code: 226636

Housing made of stainless steel.

Small elements made of HDPE.

Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.

Does not heat dough during operation. Ideal for round pizza thanks to the central sling bar.

Comes with a set of adjustable rollers, one tilted upper roller and one horizontal, that shape the dough into discs of consistent thickness.

Separate roller guards ensure easy and safe operation.

Dough diameter can be set between 260 and 400 mm.

Weight of the dough portion: 210-700 g.

Adjustable dough thickness from 0 to 4 mm.

Foot pedal (936245) not included, but can be purchased separately.

- + Perfectly round dough portions ensured by the central sling bar.
- + Perfect results every time with adjustable dough diameter and thickness.
- + Safe and user-friendly design with separate roller guards for smooth, reliable operation.
- + Optional foot pedal control for hands-free operation (foot pedal 936245 not included, available separately).



Code	V	W	LxWxH (W)
226636	230	250	585x435x(H)790