

Dough roller 450, electric

226643

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.

Comes with a set of adjustable parallel rollers 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 450 mm. Weight of the dough portion: 220-1000 g. Adjustable dough thickness from 0 to 4 mm. Includes a foot pedal (936245).



Specifications

Usage area	: Indoor, Kitchen
Voltage	: 230
Rated Frequency (Hz)	: 50 Hz, 60 Hz
Cord length (mm)	: 2500
Automatic start/stop	: Yes
Marketing Packed per	: 1
Length (mm)	: 665
Width (mm)	: 435
Height (mm)	: 715
Power (input) (W)	: 250
Programmable	: No
Measurements	: 665x435x(H)715
Main materials	: Plastics, Metals
Materials	: HDPE (High density Polyethylene), Stainless steel

Transport specifications

EAN	: 8711369226643
Intrastat code	: 84381090
Gross weight (kg)	: 44.24
Net weight (kg)	: 40.39
Sales units per pallet	: 2
Plastic packaging (gram)	: 620

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