

Dough roller 400, electric

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.



Specifications

Usage area	: Indoor, Kitchen
Voltage	: 230
Rated Frequency (Hz)	: 50 Hz
Cord length (mm)	: 2500
Electrician needed	: No
Marketing Packed per	: 1
Marketing Packaging Type	: Box
Length (mm)	: 585
Width (mm)	: 435
Height (mm)	: 790
Power (input) (W)	: 250
Programmable	: No
Measurements	: 585x435x(H)790
Main materials	: Plastics, Metals
Materials	: HDPE (High density Polyethylene), Stainless steel

Transport specifications

EAN	: 8711369226636
Intrastat code	: 84381090
Gross weight (kg)	: 40
Net weight (kg)	: 36
Sales units per pallet	: 2
Plastic packaging (gram)	: 660

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