



Zanolli 400mm Parallel Double Pass Dough Roller with foot pedal 4FP4002

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Zanolli rollers will roll cold dough to perfection in round or square dough sheets. Available in a large range of sizes in both parallel and angled models. The Roller forming machine with oblique rollers is designed precisely to obtain the classic rounded shape of the pizza. The movable arm accompanies and rotates the dough in the direction of the second roller. The Roller with parallel rollers are instead designed for the application of the pizza dough in the pan. Time savings and excellent results are guaranteed.

Details

They are durable and reliable and include bottom stainless-steel guards and a complete reinforced chassis. Foot pedal operation is standard. The Roller 40 P is distinguished by its 40cm parallel double roller.

- Foot pedal operation
- Durable & robust
- Bottom stainless-steel guards
- Full stainless complete reinforced chassis
- Adjustable thickness
- Easy cleaning & maintainence

Voltage 240 Volts, Watts 0.38kW, Weight 37, Plug Supplied Yes, Plug Type 10A plug, Warranty 2 years parts and labour, Dough Weight 100-700g, Pizza Diameter Ø 14 - 40cm.

External Width 550

External Height 750

External Depth 460

More Information

SKU	4FP4002
BRAND	Zanoli
WEIGHT	37.000000
TEST	No