




Dough Roller

WEIGHT OF DOUGH PORTION PRODUCED: from 80 to 210 grams - DOUGH DIAMETER: from 14 to 31 cm

Code	Model	Dimensions LxWxH cm		
P05RO24033	RM32 A	↔ 42	↗ 47	↕ 65
Control				
	Digital			
		Weight Kg		
		 26		
Total Power KW	Voltage V	Phases Ph	Frequency Hz	
 0.37	230	1N+T	50/60	



Dough Roller

Code

P05RO24033

Model

RM32 A

General Features

Customize the dough thickness using the adjustment levers, from 0.4 mm to 4 mm.

Facilitates the rolling out of bread, pizza, and focaccia dough even when cold.

With the convenient electric pedal, you can further speed up the machine's use.

Choose between one or two pairs of rollers, parallel or oblique, according to your needs.



Dough Roller

Code

P05RO24033

Model

RM32 A

Options



ELECTRIC PEDAL

ELECTRIC PEDAL TO AUTOMATE THE USE OF THE DOUGH ROLLER

Code






S66CI54002



Dough Roller

WEIGHT OF DOUGH PORTION PRODUCED: from 80 to 400 grams - DOUGH DIAMETER: from 14 to 34 cm

Code	Model	Dimensions LxWxH cm		
P05MO25004	M35 A	↔ 52	↗ 44	↕ 39
Control				
	Digital			
		Weight Kg		
		 22		
Total Power KW	Voltage V	Phases Ph	Frequency Hz	
 0.37	230	1N+T	50/60	



Dough Roller

Code

P05MO25004

Model

M35 A

General Features

Customize the dough thickness using the adjustment levers, from 0.4 mm to 4 mm.

Facilitates the rolling out of bread, pizza, and focaccia dough even when cold.

With the convenient electric pedal, you can further speed up the machine's use.

Choose between one or two pairs of rollers, parallel or oblique, according to your needs.



Dough Roller

Code

P05MO25004

Model

M35 A

Options



ELECTRIC PEDAL

ELECTRIC PEDAL TO AUTOMATE THE USE OF THE DOUGH ROLLER

Code






S66CI54002



Dough Roller

WEIGHT OF DOUGH PORTION PRODUCED: from 80 to 400 grams - DOUGH DIAMETER: from 14 to 34 cm

Code	Model	Dimensions LxWxH cm		
P05RO24034	RM35 A	↔ 46	↗ 48	↕ 63
Control				
	Digital			
		Weight Kg		
		 27		
Total Power KW	Voltage V	Phases Ph	Frequency Hz	
 0.37	230	1N+T	50/60	



Dough Roller

Code

P05RO24034

Model

RM35 A

General Features

Customize the dough thickness using the adjustment levers, from 0.4 mm to 4 mm.

Facilitates the rolling out of bread, pizza, and focaccia dough even when cold.

With the convenient electric pedal, you can further speed up the machine's use.

Choose between one or two pairs of rollers, parallel or oblique, according to your needs.



Dough Roller

Code

P05RO24034

Model

RM35 A

Options



ELECTRIC PEDAL

ELECTRIC PEDAL TO AUTOMATE THE USE OF THE DOUGH ROLLER

Code






S66CI54002



Dough Roller

WEIGHT OF DOUGH PORTION PRODUCED: from 210 to 600 grams - DOUGH DIAMETER: from 26 to 40 cm

Code	Model	Dimensions LxWxH cm		
P05MO25005	M 42 A	↔ 59	↗ 44	↕ 39
Control		Weight Kg		
	Digital	 26		
Total Power KW	Voltage V	Phases Ph	Frequency Hz	
 0.37	230	1N+T	50/60	



Dough Roller

Code

P05MO25005

Model

M 42 A

General Features

Customize the dough thickness using the adjustment levers, from 0.4 mm to 4 mm.

Facilitates the rolling out of bread, pizza, and focaccia dough even when cold.

With the convenient electric pedal, you can further speed up the machine's use.

Choose between one or two pairs of rollers, parallel or oblique, according to your needs.



Dough Roller

Code

P05MO25005

Model

M 42 A

Options



ELECTRIC PEDAL

ELECTRIC PEDAL TO AUTOMATE THE USE OF THE DOUGH ROLLER

Code



S66CI54002



Dough Roller

WEIGHT OF DOUGH PORTION PRODUCED: from 210 to 600 grams - DOUGH DIAMETER: from 26 to 40 cm

Code

Model

Dimensions LxWxH cm

P05RO24035

RM42 A

↔ 53 ↗ 47 ↕ 79

Control



Digital

Weight Kg



35

Total Power KW

Voltage V

Phases Ph

Frequency Hz



0.37

230

1N+T

50/60



Dough Roller

Code

P05RO24035

Model

RM42 A

General Features

Customize the dough thickness using the adjustment levers, from 0.4 mm to 4 mm.

Facilitates the rolling out of bread, pizza, and focaccia dough even when cold.

With the convenient electric pedal, you can further speed up the machine's use.

Choose between one or two pairs of rollers, parallel or oblique, according to your needs.



Dough Roller

Code

P05RO24035

Model

RM42 A

Options



ELECTRIC PEDAL

ELECTRIC PEDAL TO AUTOMATE THE USE OF THE DOUGH ROLLER

Code



S66CI54002



Dough Roller

WEIGHT OF DOUGH PORTION PRODUCED: from 210 to 600 grams - DOUGH DIAMETER: from 26 to 40 cm

Code	Model	Dimensions LxWxH cm		
P05RP24016	RM42 TA	↔ 53	↗ 52	↕ 69
	Control			
	Digital			
				Weight Kg
				35
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	0.37	230	1N+T	50/60



Dough Roller

Code

P05RP24016

Model

RM42 TA

General Features

Customize the dough thickness using the adjustment levers, from 0.4 mm to 4 mm.

Facilitates the rolling out of bread, pizza, and focaccia dough even when cold.

With the convenient electric pedal, you can further speed up the machine's use.

Choose between one or two pairs of rollers, parallel or oblique, according to your needs.



Dough Roller

Code

P05RP24016

Model

RM42 TA

Options



ELECTRIC PEDAL

ELECTRIC PEDAL TO AUTOMATE THE USE OF THE DOUGH ROLLER

Code



S66CI54002



Dough Roller

WEIGHT OF DOUGH PORTION PRODUCED: from 210 to 600 grams - DOUGH DIAMETER: from 26 to 40 cm

Code	Model	Dimensions LxWxH cm		
P05RO24036	RM45 A	↔ 57	↗ 55	↕ 77

	Control	
	Digital	

				Weight Kg
				 38

	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	0.37	230	1N+T	50/60



Dough Roller

Code

P05RO24036

Model

RM45 A

General Features

Customize the dough thickness using the adjustment levers, from 0.4 mm to 4 mm.

Facilitates the rolling out of bread, pizza, and focaccia dough even when cold.

With the convenient electric pedal, you can further speed up the machine's use.

Choose between one or two pairs of rollers, parallel or oblique, according to your needs.



Dough Roller

Code

P05RO24036

Model

RM45 A

Options



ELECTRIC PEDAL

ELECTRIC PEDAL TO AUTOMATE THE USE OF THE DOUGH ROLLER

Code






S66CI54002



Dough Roller

WEIGHT OF DOUGH PORTION PRODUCED: from 210 to 600 grams - DOUGH DIAMETER: from 26 to 40 cm

Code	Model	Dimensions LxWxH cm		
P05RP24017	RM45 TA	↔ 59	↗ 55	↕ 67
Control				
	Digital			
		Weight Kg		
		 38		
Total Power KW	Voltage V	Phases Ph	Frequency Hz	
 0.37	230	1N+T	50/60	



Dough Roller

Code

P05RP24017

Model

RM45 TA

General Features

Customize the dough thickness using the adjustment levers, from 0.4 mm to 4 mm.

Facilitates the rolling out of bread, pizza, and focaccia dough even when cold.

With the convenient electric pedal, you can further speed up the machine's use.

Choose between one or two pairs of rollers, parallel or oblique, according to your needs.



Dough Roller

Code

P05RP24017

Model

RM45 TA

Options



ELECTRIC PEDAL

ELECTRIC PEDAL TO AUTOMATE THE USE OF THE DOUGH ROLLER

Code



S66CI54002

