



P-ROLL 320/1 PLUS

P-ROLL 420/2 RP PLUS

Dough rollers



Certified to UL Standard 763 and NSF Standard 08
 Certified to CSA Standard C22.2



P-ROLL 320/1 PLUS

Single pass, table-top design
 12 1/2" rolling diameter
 minimum rollers gap: 1/32" (0.8mm)
 maximum rollers gap: 9/32" (7mm)

P-ROLL 420/2 RP PLUS

The sheeters have a parallel dough roller that requires a simple and quick pass. Ideal for rectangular products
 12 1/2" top and 16 1/2" bottom rolling diameter
 minimum rollers gap: 1/32" (0.8mm)
 maximum rollers gap: 9/32" (7mm)

- Designed for pizza, bread, focaccia, calzones, roti, pita bread, flour tortillas, cookies, pie crusts, sweet doughs, rolled-in dough, cinnamon rolls, danish, pierogis etc. with an absorption rate of 50-60%
- Output of 250 pieces per hour
- Ergonomic, front infeed and discharge design, compact footprint, heavy gauge AISI 304 stainless steel construction
- Durable gear drive transmission
- Convenient side mounted knurled metal rotary control knobs
- The robust stainless steel, see-through hand guards provide optimal visibility for a safe and comfortable operation
- Hand guards are interlocked for automatic shut-off and remove easily
- Non-stick rollers resist rust, scratches and dents
- The laminated slide removes easily for a quick yet thorough cleaning
- Scrapers readily removable for easy cleaning
- IP67 water/dust proof switch, no-volt release. Thermal overload protection and reset button

Optional:

Foot-pedal

Electrical:

120V - 1PH - 370W - 60Hz - 3.4A

Dimensions:

P-ROLL 320/1 PLUS

16 1/4" x 12 1/2" x 18 1/2" h

Net weight 64 lbs.

Shipping weight 80 lbs. (ships on a pallet)

P-ROLL 420/2 RP PLUS

20 1/4" x 12 1/2" x 22 1/2" h

Net weight 108 lbs.

Shipping weight 134 lbs. (ships on pallet)

