

Dough Roller

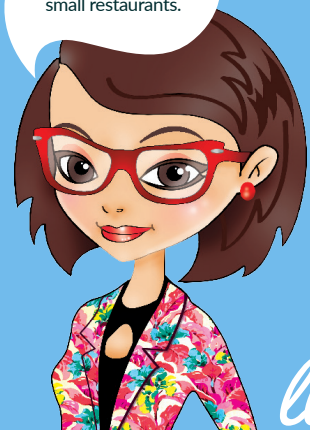
MEDIUM DUTY

The Italian built dough roller has been designed and manufactured especially for rolling out dough balls for pizza bases and flat breads. It is a very easy machine to use; you simply set the rollers at your required thickness, place your dough ball in the top roller, turn it 90 degrees before it goes through the bottom roller and voila! You have your dough rolled quickly and easily without the need for skilled labour.

The thickness of the rollers can be easily adjusted according to your needs: 0.5mm to 4mm. The fact that the roller is cold-working means that the characteristics of the dough are not altered during the rolling process. This is perfect if you are planning to make deep pan pizzas.

The body of the machine is manufactured from stainless steel and scratch proof paint for optimum durability. It has been designed in accordance with European regulations and carries all safety features, as required.

Perfect for
takeaways and
small restaurants.



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Key Features:

- Rolls dough quickly & easily
- Electric motor with cooling fan for long sessions
- Makes pizza bases, pies and flat breads
- Designed and manufactured in Italy
- Optional electric pedal control

Specifications

Model	W	D	H	Capacity	Ball Weight	Machine Weight	Loading	Thickness
LLKDR30	440	365	640	300mm (12")	Min 80g - Max 210g	27 Kg	0.37 kW - 13 Amp	0.5mm - 4mm
LLKDR40	550	365	750	400mm (16")	Min 210g - Max 700g	34 Kg	0.37 kW - 13 Amp	0.5mm - 4mm

Suggested Products...



Cuppone Tiziano
LLKTZ7202



Spiral Mixer
LLKSM20



Cuppone Dough
Rounder
LLKAR280



Cuppone Pizza Press
LLKP30

Dough rollers are supplied with 1 years parts & labour warranty.

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An economical
alternative to the
Cuppone pizza
press

