



Dough Roller

MEDIUM DUTY

The Italian built Former 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, 0.3mm to 5.5mm. The fact that the pizza former 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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llk.

Specifications

Model	W	D	H	Capacity	Weight	Loading	Thickness
LLKPR30	490	510	775	300mm (12")	36kg	370W/230V Single Phase	0.3mm - 5.5mm
LLKPR40	590	510	895	400mm (16")	44kg	370W/230V Single Phase	0.3mm - 5.5mm

Key Features:

- Rolls dough quickly & easily
- Save time and money on labour
- Makes pizza bases, pies and flat breads
- Made in Italy
- Patented technology

Designed and
built in Italy



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