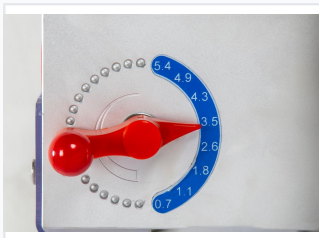


Automatic Dough Roller and Sheeter

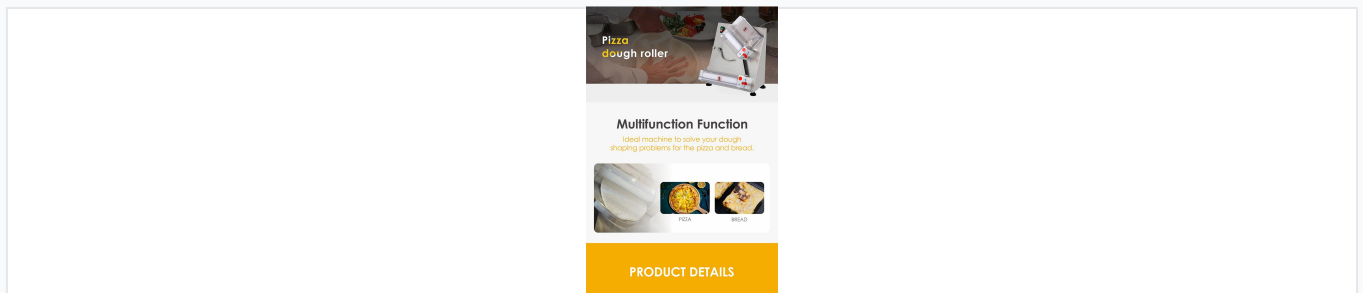
This automatic dough roller and sheeter streamlines dough preparation for consistent thickness and shape. It is ideal for commercial kitchens and bakeries producing pizza bases and various bread products.



ADDITIONAL IMAGES



Product Overview



A multifunctional solution for consistent dough shaping in professional environments.

Professional Automatic Dough Processing

The DR-30 is a high-performance automatic dough roller and sheeter designed to streamline pizza and bread production in commercial kitchens. This multifunctional machine solves common dough shaping challenges by ensuring consistent thickness and uniform results every time. Built with durable stainless steel and safety-focused features, it is an ideal solution for pizzerias and bakeries looking to increase efficiency and maintain high product quality.

Technical Highlights

Key Performance Metrics

30 DR

Model Series

Construction & Design



Equipped with a powerful copper motor and an axial flow fan cooling system for heavy-duty use.

Build Quality

Stainless Steel Construction, Resin Rollers, Food Grade Materials, Copper Motor

Operational Features



The machine features a tilt entrance and adjustable resin rollers for precision dough handling.

Core Features

- Tilt entrance for easy dough feeding
- Adjustable thickness settings for versatile shaping
- Safety covers to protect rollers and operators
- CE standard on/off switch for easy operation
- Overload automatic protection for motor longevity
- Upgraded cooling system with axial flow fan

Thickness Settings

Adjustable Thickness Levels

- 5.4
- 4.9
- 4.3
- 3.5
- 2.6
- 1.8
- 1.1
- 0.7

Applications

Suitable For

Pizza Dough • Bread Dough • Dough Sheeting • Commercial Bakeries • Pizzerias