

Semi-Automatic Dough Roller and Sheeter

This semi-automatic machine efficiently rolls and sheets dough for pizzas and breads. It features adjustable rollers to ensure consistent dough thickness and texture.



ADDITIONAL IMAGES



Overview

Professional Semi-Automatic Dough Processing

The DR-40 is a versatile semi-automatic dough roller and sheeter designed for commercial kitchens, bakeries, and pizzerias. It streamlines the preparation of pizza bases and bread products by providing consistent results and uniform thickness. Constructed from durable stainless steel, this machine combines ease of use with robust performance to enhance productivity in high-volume food preparation environments.

Technical Specifications

Performance Metrics

220 V

Voltage

0.14 A

Current Draw

40 DR

Model Series

Operating Frequency

50/60Hz

Design & Construction



The machine features adjustable resin rollers and transparent safety covers for efficient and safe operation.

Construction Material

Stainless Steel • Resin Rollers

Key Features

- Semi-automatic operation
- Adjustable dough thickness
- Two sets of adjustable rollers
- Transparent safety covers
- Emergency stop buttons
- High-speed cooling fan with impedance protection

Applications

Ideal For

Pizza Bases, Bread Making, Dough Sheeting, Commercial Bakeries, Pizzerias

Safety & Compliance

Safety Standards

CE Certified, Impedance Protected, Safety Covers