



iF 30

Roller Pizza Moulder



OPTIONS AND ACCESSORIES

(with surcharge)

- ☐ Pedal drive

EXTERNAL CONSTRUCTION

- ☐ Structure in stainless steel
- ☐ Pizza rollers in teflon
- ☐ Equalizer and shoots in stainless steel
- ☐ Transparent protections
- ☐ Flat push-button panel on front side

INTERNAL CONSTRUCTION

- ☐ Electric motor
- ☐ Belt drive
- ☐ Reduction set with globoidal screw
- ☐ The transmission rotating parts are assembled on self-lubricate ball bearings
- ☐ Electric system with low-tension auxiliary circuits

FUNCTIONING

- ☐ Dough cold rolled by mean of two rollers couples
- ☐ Adjustable thickness between rollers
- ☐ Adjustable equalizer to dough rotation
- ☐ Possibility to roll different food elements

STANDARD EQUIPMENT

- ☐ Rollers
- ☐ Equalizer
- ☐ Dough scaper
- ☐ Transparent protections

TECHNICAL SHEET iF 30

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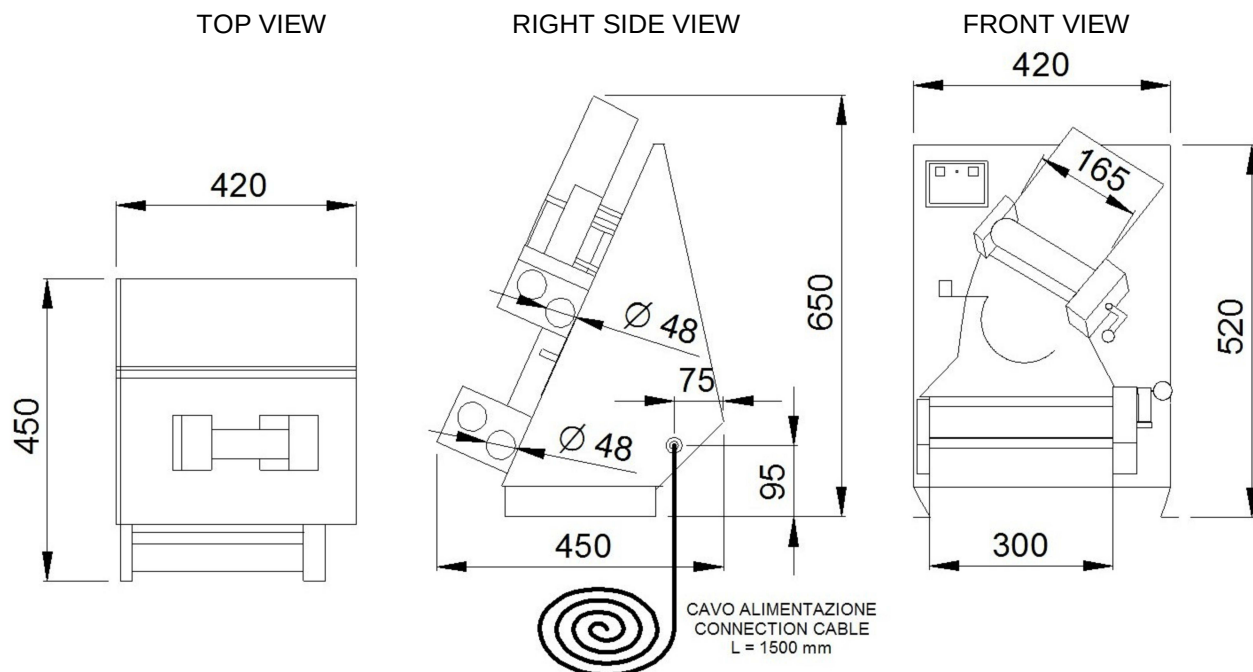
www.morettiforni.com

info@morettiforni.com

Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA

Tel. +39.0721.96161 - Fax +39.0721.9616299

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Nota: The dimensions indicated in the views are in millimeters

SPECIFICATIONS

Roller pizza moulder realized to resolve problems for formation round dough for pizza, focaccia, pies, bread etc.. The pizza moulder allows to economize times and above all don't need specialized staff. The cold working don't change dough peculiarità, the thickness and width of dough are adjustable. Thickness dough adjustable by mean of two rollers couples until max 5mm. The adjustable equalizer permits authomatic rotation to obtain the round shape. The lower rollers are equipped with dough scraper, easy disassembly for cleaning. Structure in stainless steel, pizza rollers in teflon, transparent protections. The machine has an electric motor provided of belt drive and two reduction set with globoidal screw.

TECHNICAL FEATURES

DIMENSIONS

Ext height	650mm
Ext depth	450mm
Ext width	420mm
Upper rollers width	165mm
Lower rollers width	300mm
Rollers diameter	48mm
Weight	35kg

SHIPMENT INFORMATION

Packed machinery:	
Max height	475mm
Max depth	675mm
Max width	510mm
Weight	(35+3)kg

FEEDING AND POWER

Standard feeding	
A.C. V230 1N 50Hz	
Power 0,375kW	
On request frequency 60Hz	

MACCHINA CAPACITY

Dough weight	min 80gr/max 210gr
Pizza diameter	○ from 14 to 30cm