

## PIZZA ROLLER MACHINE FI42N

SKU: FI42N



### ADDITIONAL INFORMATION

|  |                                   |
|--|-----------------------------------|
| <b>Power Kw</b>                            | <u>0,37 kW (0,5 HP)</u>           |
| <b>power supply</b>                        | <u>230V/1N/50Hz</u>               |
| <b>Rollers length (mm)</b>                 | <u>420</u>                        |
| <b>Roller opening (mm)</b>                 | <u>min. 0,3 - max. 5,5 mm</u>     |
| <b>Machine dimensions (l x l x h mm)</b>   | <u>590 x 510 x 760÷820 (h) mm</u> |
| <b>net weight (kg)</b>                     | <u>44</u>                         |
| <b>gross weight (Kg)</b>                   | <u>53</u>                         |
| <b>packaging dimensions (l x l x h mm)</b> | <u>680 x 610 x 760(h) mm</u>      |
| <b>packaging volume (m3)</b>               | <u>0,357</u>                      |

Machine to roll out doughs of pizza, bread, piadina, focaccia, etc.. Structure entirely in stainless steel AISI 304 - food safe resin rollers - lever for thickness adjustment on both groups - roller opening from 0.3 mm to max. 5.5 mm - upper rollers inclined (FI32N-42N) or parallel (FIP42N) to create different forms. The system with safety micro is located on the lid protection of upper rollers and allows operation only when the lid is closed.

