



Pizza Dough Roller AX-PZR17



AXIS Pizza Dough Roller

Standard Features

- Designed for pizza, bread, focaccia, calzones, roti, pita bread, flour tortillas, cookies, pie crusts, sweet doughs, rolled-in dough, cinnamon rolls, danish, pierogis etc. with an absorption rate of 50-60%
- 250 pieces per hour output
- Easily adjustable dough thickness and diameter
- Heavy-duty AISI 304 stainless steel body
- Heavy-duty metal gear transmission
- Upper and lower roller scrapers and ceramic slide are removable for easy cleaning
- Robust stainless steel, see-through hand guards provide optimal visibility for a safe and comfortable operation
- Easy detachable plexi roller protections, provided with micro switch
- IP67 stainless steel control switches

Axis is a registered trademark of MVP Group Corp.



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