Pizza Dough Roller
AX-PZR17

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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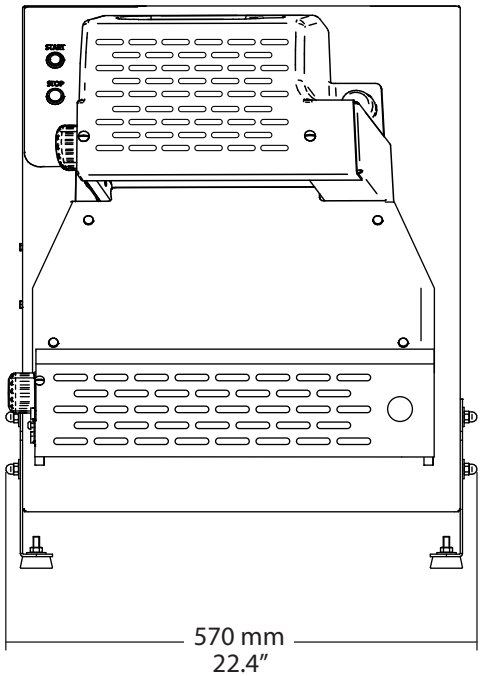

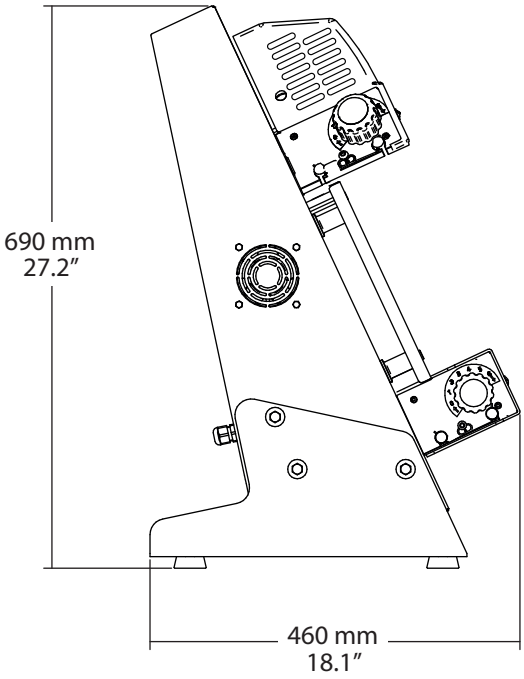

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Model	Watt / HP	Phase	Roller Dimensions	Product Dimensions	Shipping Dimensions	Unit Weight	Ship Weight
AX-PZR17	240 W 0.33 HP	1 Ph	12.6″ - 16.5″ 320 - 420 mm	22.4″ x 18.1″ x 27.2″ 570 x 460 x 690 mm	29.5″ x 22.8″ x 39.6″ 750 x 580 x 1005 mm	106.9 lbs 48.5 kg	133.4 lbs 60.5 kg

Due to continuing product development, to ensure the best possible performance, the specifications are subject to change without prior notice.
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