



iF 40P

Roller Pizza Moulder



EXTERNAL CONSTRUCTION

- Structure in stainless steelPizza rollers in teflon
- ☐ 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
- ☐ Possibility to roll different food elements

STANDARD EQUIPMENT

- Rollers
- Dough scaper
- □ Transparent protections

OPTIONS AND ACCESSORIES

(with surchage)

Pedal drive

CE

MORETTI FORNI S.P.A.

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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TOP VIEW RIGHT SIDE VIEW FRONT VIEW 520 520 CAVO ALIMENTAZIONE CONNECTION CABLE L= 1500 mm

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 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 | | SHIPMENT INFORMATIONS | | FEEDING AND POWER |
|---------------------|---------|-----------------------|----------|---------------------------|
| Ext height | 750mm | Packed machinery: | | Standard feeding |
| Ext depth | 450mm | Max height | 475mm | A.C. V230 1N 50Hz |
| Ext width | 520mm | Max depth | 830mm | Power 0,375kW |
| Upper rollers width | 300mm | Max width | 620mm | |
| Lower rollers width | 420mm | Weight | (45+5)kg | On request frequency 60Hz |
| Rollers diameter | 56/48mm | | | |
| Weight | 45kg | | | |

MACCHINA CAPACITY

Dough weight min 100gr/max 700gr Dimen. pizza ○□ from 14 to 40cm