THE PREFERRED DOUGH ROLLER

The Friulco M33 is a table top dough roller designed for the modern pizzeria. Over-engineered with thick AISI 300 & 400 series stainless steel, this dough roller is designed to be indestructible and easy for any employee to clean. Work with dough balls ranging from 3.5 to 12.3 ounces to achieve stretched diameters between 7” to 13”. For more information on this product, please visit www.forzaforni.com.

- Dough balls are rolled and stretched at the set thickness and diameter in less than one second.
- Patented balance mechanism which rotates the dough ball as it passes through the machine, ensuring a balanced dough stretch.
- The steel rollers are coated in Delrin® food-grade acetal resin, ensuring they do not bend and provide superior stretching when in contact with the dough.

DOUGH SPECIFICATIONS

Max Production Per Hour | Dough Ball Weight
---|---
~3,000 Dough Balls | 3.5 - 12.3 OZ

Pizza Rolling Diameter | 7” - 13”

DIMENSIONS

Weight | Width | Depth | Height
---|---|---|---
86 lbs | 17.2” | 20.1” | 28.5”

ELECTRICAL REQUIREMENTS

Phase | Voltage | Current | Power
---|---|---|---
1 Phase | 115 V / 60 Hz | 4.8 A | 370 W

Supplied with a standard NEMA 5-15P plug.

1 year limited warranty on parts. See warranty document for details.