THE PREFERRED DOUGH ROLLER
The Friulco M51 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 6.3 to 35.3 ounces to achieve stretched diameters between 10” to 20”. 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.

Max Production Per Hour
~3,000 Dough Balls

Pizza Rolling Diameter
10” - 20”

Dough Ball Weight
6.3 - 35.3 Oz

Weight
198 lbs

Width
26.3”

Depth
24.1”

Height
34.8”

Electrical Requirements
Phase
1 Phase

Voltage
115 V / 60 Hz

Current
9.73 A

Power
750 W

Supplied with a standard NEMA 5-15P plug

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