



DOUGH ROLLER SERIES

SERIES: FORZA FORNI APPLIANCES



M61
Dough Roller

THE PREFERRED DOUGH ROLLER

The Friulco Dough Rollers are a table top mechanism designed for the modern day pizzeria. Over-engineered with thick AISI 300 & 400 series stainless steel, the Dough Rollers are designed to be indestructible and easy for any employee to clean.

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.

No belts or gears! An isolated chain with a gearbox mechanism built to be indestructible and protected from any possible flour or dough contamination.

For more information, please visit www.forzaforni.com.

SPECIFICATIONS

MODEL	DIMENSIONS (W x D x H)	PRODUCTION PER HOUR	ROLLING DIAMETER	DOUGH BALL WEIGHT	POWER
M33	17.2" x 20.1" x 28.5"	~3000 Dough Balls	7" - 13"	3.5 - 12.3 Oz	1 Phase / 115 V / 60 Hz 4.8 A / 370 W
M51	26.3" x 24.1" x 34.8"	~3000 Dough Balls	10" - 20"	6.3 - 35.3 Oz	1 Phase / 115 V / 60 Hz 9.73 A / 750 W
M61	24.8" x 22.8" x 33.5"	~3000 Dough Balls	10" - 20" (+Rectangular Width)	6.3 - 70.5 Oz	1 Phase / 115 V / 60 Hz 9.73 A / 750 W

FORZA FORNI
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Toll-free in USA
(Hablamos Español,
Falamos Português)

Listed to: ANSI/UL 763 &
CAN/CSA-C22.2 No. 195 & NSF/ANSI-8
Commercial Powered Food
Preparation Equipment

