



Royston Pizza Dough Roller – Angled PR-ANGLE

ROYSTON®

Create perfect pizza bases ranging from 100-400mm. This unit can process dough between 50-500gms per piece, making it an essential piece of kit in your pizza kitchen.

Description

An essential equipment for any pizza shop. Quickly flatten out dough to create perfect golden and fluffy pizza and calzone bases. With a wide capacity range of 50-500g, this roller can roll out dough suitable for pizzas up to 100-300mm. The unit includes a foot pedal for easy, hands-free operation.

Additional Information

Dough Size :	50-500
Manufacturer :	Royston
Output W :	350
Power :	240V 10A 50Hz
Product Depth :	480
Product Height :	560
Product Width :	530
Pizza Size :	100-300
Foot Pedal :	Yes