



## 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

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