



iF 40P

Roller Pizza Moulder



EXTERNAL CONSTRUCTION

- ☐ Structure in stainless steel
- ☐ Pizza rollers in teflon
- ☐ Equalizer and shoots in stainless steel
- ☐ Transparent protections
- ☐ Flat push- button panel on front side

INTERNAL CONSTRUCTION

- ☐ Electric motor
- ☐ Belt drive
- ☐ Reduction set with globoidal screw
- ☐ The transmission rotating parts are assembled on self-lubricate ball bearings
- ☐ Electric system with low-tension auxiliary circuits

OPERATION

- ☐ Dough cold rolled by mean of two rollers couples
- ☐ Adjustable thickness between rollers
- ☐ Adjustable equalizer to dough rotation
- ☐ Possibility to roll different food elements

STANDARD EQUIPMENT

- ☐ Rollers
- ☐ Equalizer
- ☐ Dough scaper
- ☐ Transparent protections

OPTIONS AND ACCESSORIES

(With surcharge)

- ☐ Pedal drive

MORETTI FORNI S.P.A.

www.morettiforni.com

e-mail: marketing@morettiforni.com

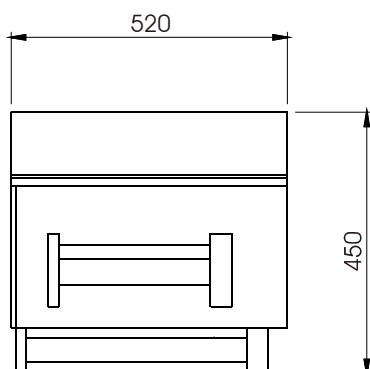
Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA

Tel. +39.0721.96161 - Fax +39.0721.9616299

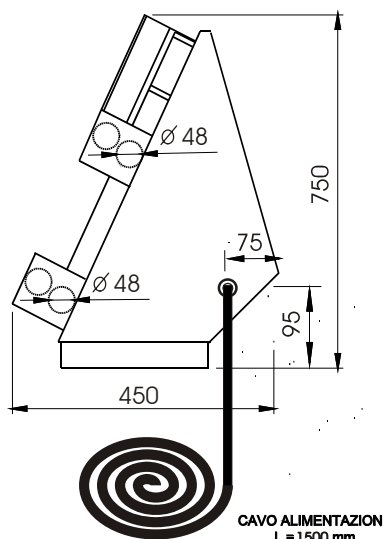


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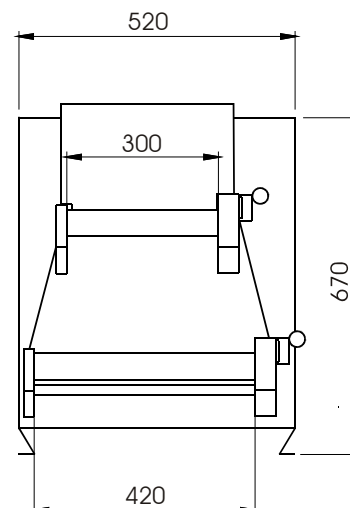
UPPER VIEW



TIGHT SIDE VIEW



FRONT SIDE VIEW



Note: The dimensions indicated in the view are in millimetres



SPECIFICHE

Roller pizza moulder realized to resolve problems for formation round dough for pizza, focaccia, pies, bread etc. . The pizza moulder allows to economize times and above all don't need specialized staff. The cold working don't change dough peculiarità, the thickness and width of dough are adjustable. Thickness dough adjustable by mean of two rollers couples until max 5 mm. The adjustable equalizer permits automatic rotation to obtain the round shape. The lower rollers are equipped with dough scraper, easy disassembly for cleaning. Structure in stainless steel, pizza rollers in teflon, transparent protections. The machine has an electric motor provided of belt drive and two reduction set with globoidal screw.

TECHNICAL FEATURES

SIZES		SHIPMENT INFORMATIONS	FEEDING AND POWER
External height	750 mm	Packed machinery:	<i>Standard feeding</i>
External depth	450 mm	Max height	A.C. V 230 1N 50Hz Power 0.375 kW
External width	520 mm	Max depth	
Upper rollers width	300 mm	Max width	On request frequency 60 Hz
Lower rollers width	420 mm	Weight	
Rollers diameter	56/48 mm	(45+5) kg	
Weight	45 kg		

MACHINE CAPACITY

Dough weight min 100 gr/max 700 gr
 Pizza diameter   from 14 to 40 cm