InstaRoll IR40 16 inch 400mm Pizza Base Dough Roller

For 16 inch pizzas bases.

Code : ir40

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£639.99 / exc vat

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- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

Take the hard work out of rolling pizza bases with this InstaRoll IR40 16 inch pizza dough roller!

This dough roller is designed to quickly and easily roll out dough with an absorption ratio of 50-60% up to 16" in diameter for anything from your signature pizza to your naan breads. Not only does this unit reduce the amount of physical work needed to create pizza bases, but it also helps save on time and labour costs to further increase your operation's efficiency. A great addition to bakeries, pizzerias, and takeaways, this versatile unit is perfect for sheeting all types of dough including pizza, pitas, tortillas, and flat breads.

Size

Unit	Height	Width	Depth
Mm	650	530	550
Cm	65	53	55
Inches (approx)	25	20	21

- Versatile machine perfect for creating pizza bases, naans, pitas, and tortillas
- Innovative weighted catch arm guides dough through rollers to eliminate need for manual adjustment
- Two stage roller design produces consistent dough thickness with fewer passes through the machine
- Ergonomic, compact design helps save on valuable countertop space and allows for easy storage
- Saves on labour costs
- Stainless steel construction
- Special mechanism to adjust the thickness of dough
- Ergonomic design
- Power: 0.55 kw- 220v motor
- 13 amp plug fitted.
- Warranty : Manufacturers 1 year parts and labour back to base
- Power Type : 642
- Power Supply : 613
- Material : Stainless Steel
- Capacity : Upto 16" bases