



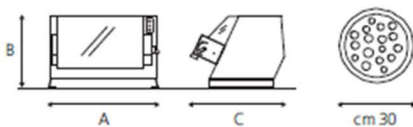
Model
DL30M

DL30M Table Top Dough Flattener is the ideal machine to roll out cold dough for the preparations of pizzas, bread, pasta for first courses, flat loaf and cakes and others, of various form obtaining the thickness and diameters required.

Quick and easy adjustable rollers to fit your desired thickness.

Ideal for professional use for small and medium production.

Modello Model Modèle Modelo Modell	Peso pasta Dough weight Poids pâte Peso de la masa Gewicht d. Teiges	Diámetro pizza Pizza diametre Diámetro pizza Diámetro pizza Pizza Durchmesser	Potenza motore Motor power Puissance du moteur Potencia motore Motorleistung	Potenza assorbita Absorbed power Puissance absorbée Potencia absorbida Leistungsaufnahme	Volt Volt Volt Volt Volt	Dimensioni Dimensions Dimensions Dimensiones Abmessungen mm	Peso Weight Poids Peso Gewicht
	gr	cm	hp	w		A C B	kg
DL30M	80/210	14/30	0,5	375	230/50/1	420 x 450 x 350	27



DL30M

- Equipped with pedal control
- Separate roller protectors for an easier and safer work
- Transformers have gears made of special resins
- Digital control panel
- Body entirely made of steel
- Internal reinforcements to prevent the frame from bending
- The electric system and the safety devices conforms to the European regulations