

Rolling Machine TA32

Manufacturer: Locher Großküchen – Geräte GmbH

Model: 622790



Description:

Rolling Machine TA32 with two rolls

This machine has a steel structure and was designed to roll out dough for pizzas, flat bread, pies, etc. with considerable time savings to prepare dough with a diameter between 14 and 31 cm. The thickness of the base can be adjusted based on your needs thanks to handles to the sides of the upper and lower rollers. The minimum dough thickness is approx. 1 mm whereas the maximum is approx. 4 mm. All components that come into contact with the dough are made of food-grade certified material.

This machine has a sloped upper roller unit and are designed for the production of circular bases. The controls are digital. The slightly floured ball is inserted manually between the rollers through the opening of the upper protection, and by means of the balance, it is turned before passing through the lower roller unit and becoming a base of dough ready for the toppings.

Technical data:

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|---------------------------|------------|
| Width: | 430 mm |
| Depth: | 500 mm |
| Height: | 630 mm |
| Dough weight: | 80 – 210 g |
| Pizza diameter: | 14 – 31 cm |
| Power supply: | 230 V |
| Single-phase motor power: | 0,25 kW |
| Weight: | 26 kg |

Version: 01/18; Dimensions and images are indicative. We reserve ourselves the right to modify any data without prior notice.
Shown colours may differ due to printing process.



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