



solo per professionisti

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Sirman Rolling Machines , model P-roll 320/2 - 420/2 :

- Rolling machine perfect for rolling pizzas, focacce (flat bread), bread etc.
- Rolling is done cold so as not to alter the properties of the dough.
- The thickness and diameter of the dough can be easily adjusted according to the user's specific needs.
- AISI 304 stainless steel body.
- Slide made of AISI 430 steel.
- Scrapers on the bottom rollers that can be easily dismantled for cleaning.
- Standard hand-protector guards on both rollers.

Plus version:

- Scrapers on the top and bottom rollers that can be easily dismantled for cleaning.
- Easy detachable plexi roller protections, provided with micro switch
- Easy detachable ceramic slide for efficient and fast cleanability
- Controls in IP 67 stainless steel with NVR.
- Optional Pedal arrangement



Optional pedal control



P-Roll 320/2 - P-Roll 420/2



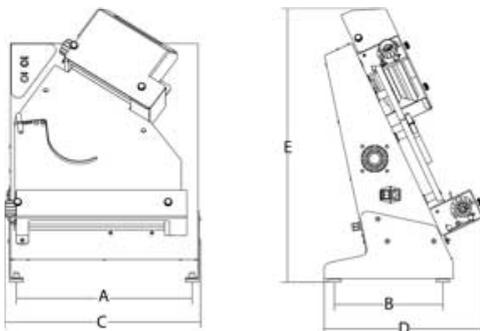
P-Roll 420/2



P-Roll 320/2 Plus



Data sheet



Technical data

Model	P-Roll 320/2	P-Roll 420/2
Power	watt 240 - Hp 0,33	watt 240 - Hp 0,33
Power source	1ph	1ph
Roller dimensions	mm 220/320	mm 220/420
Dough weight	gr 80-210	gr 210-700
A	mm 411	mm 511
B	mm 315	mm 315
C	mm 470	mm 570

D	mm 463	mm 463
E	mm 720	mm 800
Net weight	kg 40,5	kg 47,5
Shipping	mm 750x580x1005	mm 750x580x1005
Gross weight	kg 52,5	kg 59,5
HS-CODE	84385000	