

**1 year
back to base
warranty**

Dough Rollers

**Super
lizza**

**MADE
IN
ITALY**



Adjustable thickness for the dough base



Control Panel



Foot Control (DLFP)



Dough rotating system



Standard features:

- Two pair of adjustable rollers for you to get a sheet of dough as many millimetres thick as you like, and for obtaining round base
- A system of lower rollers and an idle roller favour the process of putting the dough into the machine
- Separated roller protectors for an easier and safer work
- Transformers have gears made of special resins; they have been pressed, instead of indented, that last five times longer than normal ones
- Body entirely made of steel (including the roller shaft)
- Internal reinforcements to prevent frame from bending
- Digital control panel
- Italian made
- All units come with 1 year back to base warranty

Model	Width (mm)	Height (mm)	Depth (mm)	Weight (kg)	Motor Power (hp)	Absorbed Power (w)	Dough Weight (g)	Voltage (V)	Pizza Diameter (cm)	Roller Length (inch/mm)	RRP
DR12	420	650	450	35	0.5	375	80/210	230/50/1	14/30	12"-320mm	£1415
DR12M	420	350	450	27	0.5	375	80/210	230/50/1	14/30	12"-320mm	£1275
DR16	520	712	450	45	0.5	375	80/400	230/50/1	14/40	16"-420mm	£1595
DR16S	520	750	450	45	0.5	375	100/700	230/50/1	14/40	16"-420MM	£1650

Optional Extras:

DLFP Foot pedal £132