



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
- Easy adjustable thickness by plastic knobs
- Heavy - duty metal gears transmission
- Easy removable lower roller scrapers for cleaning

Plus version

- Easy removable upper roller scraper for cleaning
- Easy detachable plexi roller protections, provided with micro switch
- Easy detachable ceramic slide for efficient and fast cleanability
- Stainless steel IP 67 controls with NVR

Optional:

- Pedal arrangement only for Plus models



Plus versions with IP 67 stainless steel controls



Standard versions with IP 54 controls



Optional pedal controls for Plus versions



P-Roll 420/2



P-Roll 320/2 Plus with optional pedal

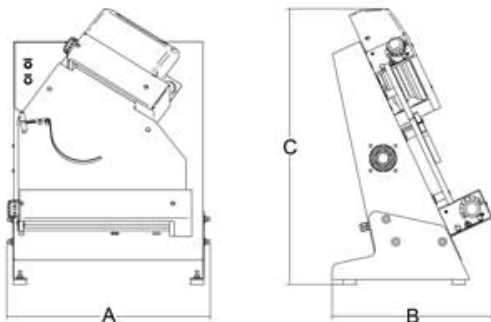


P-Roll 320/2



Adjustable thickness by plastic knobs

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
A	mm 470	mm 570
B	mm 460	mm 460
C	mm 715	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	