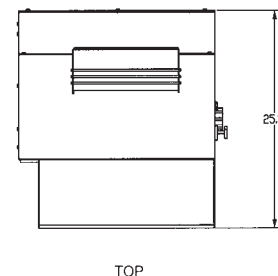
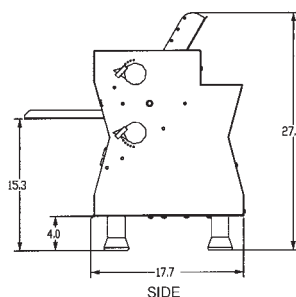
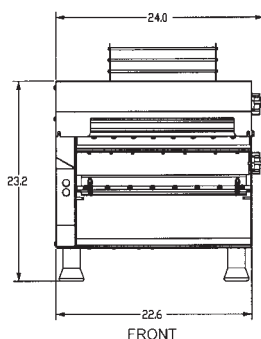


Dough Roller (double pass)

- Heavy duty stainless steel construction.
- Compact table top design, allows for easy placement on any counter or mobile base.
- Spring loaded scrapers make it easy to remove and clean rollers.
- Rolls up to an 18" crust.
- Simple two pass design for ease of use.
- Maintenance free drive system.
- Wide hopper, great for large dough balls.
- Perfect for rolling a large variety of dough balls such as: Focaccia, Calzones, Pie Crusts, Roti, Pita Bread and more.
- Thickness ranges from paper thin to ¼", depending upon dough structure.



ON/OFF Switch	Yes	Electrical Data 115v/60hz 8.8 amps 230v/50hz 4.4amps
Bearings	Sealed	
Adjustable Thickness	Yes	
Legs	4"	Shipping Weight 235 lbs. / 106 kgs.
Finish	Stainless	



Operating the DPR3000 2-pass roller is simple. Follow these easy steps.



Once you have pre-portioned & floured your doughballs, place a small amount of flour in the hopper and on the receiving table. Next place your doughball in the hopper.



Pass 1. Your doughball will be partially flattened and semi oblong. Rolling out on the floured receiving table.



Pass 2. Is just like the first pass but now you are going to turn your dough 90 degrees left or right inserting it into the bottom rollers.



After your dough is rolled out it is good to place your hands beneath the bottom chute and lightly stretch your dough to its desired sizing placing it directly on your pan, screen or peel.

Specifications, Details and Prices are subject to change without prior notice.
Please call for current pricing.

Doughpro

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