



# **iF 40** Roller Pizza Moulder



## **EXTERNAL CONSTRUCTION**

□ Structure in stainless steel
□ Pizza rollers in teflon
□ Equalizer and shoots in stainless steel
□ Transparent protections
□ Flat push-button panel on front side

# **INTERNAL CONSTRUCTION**

Electric r	notor					
Belt drive	Э					
Reduction	n set with	globo	idal screw			
The tran	smission	rotatin	g parts are a	ssembled		
on self-lubricate ball bearings						
Electric	system	with	low-tension	auxiliary		

### **FUNCTIONING**

circuits

	Dough	cold	rolled	by	mean	of	two	rollers
	couples	6						
	Adjustable thickness between rollers							
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Adjustable equalizer to dough rotation

☐ Possibility to roll different food elements

# STANDARD EQUIPMENT

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# **OPTIONS AND ACCESSORIES**

(with surchage)

Pedal drive

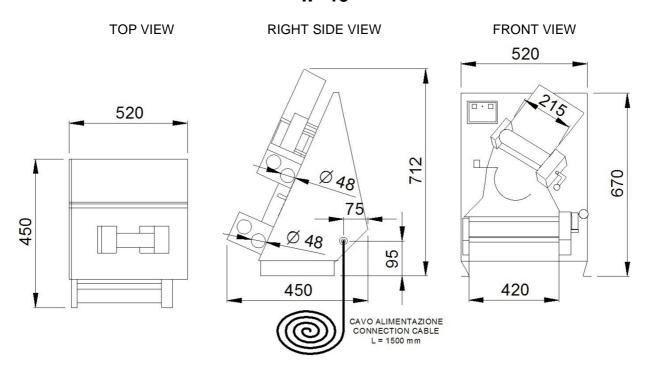
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# iF 40



Nota: The dimensions indicated in the views are in millimeters

#### **SPECIFICATIONS**

Roller pizza moulder realized to resolve problems for formation round dough for pizza, focaccia, pies, bread etc.. The pizza moulder allows to economize times and above all don't need specialized staff. The cold working don't change dough peculiarità, the thickness and width of dough are adjustable. Thickness dough adjustable by mean of two rollers couples until max 5mm. The adjustable equalizer permits authomatic rotation to obtain the round shape. The lower rollers are equipped with dough scraper, easy disassembly for cleaning. Structure in stainless steel, pizza rollers in teflon, transparent protections. The machine has an electric motor provided of belt drive and two reduction set with globoidal screw.

## **TECHNICAL FEATURES**

DIMENSIONS	SHIPMENT INFORMATIONS	FEEDING AND POWER

Ext height	712mm	Packed machinery:		Standard feeding
Ext depth	450mm	Max height	475mm	A.C. V230 1N 50Hz
Ext width	520mm	Max depth	830mm	Power 0,375kW
Upper rollers width	215mm	Max width	620mm	
Lower rollers width	420mm	Weight	(45+5)kg	On request frequency 60Hz
Rollers diameter	48mm	_		
Weight	45kg			

## **MACCHINA CAPACITY**

Dough weight min 80gr/max 400gr Pizza diameter from 14 to 40cm