## 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 motor
- Belt drive
- Reduction set with globoidal screw
- The transmission rotating parts are assembled on self-lubricate ball bearings
[ Electric system with low-tension auxiliary circuits


## FUNCTIONING

D Dough cold rolled by mean of two rollers couples

- Adjustable thickness between rollers
- Adjustable equalizer to dough rotation
- Possibility to roll different food elements


## STANDARD EQUIPMENT

RollersEqualizerD Dough scaper

- Transparent protections

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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 5 mm . 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

Ext height
Ext depth
Ext width
Upper rollers width
Lower rollers width
Rollers diameter
Weight

## SHIPMENT INFORMATIONS

| 712 mm | Packed machinery: |  |
| ---: | :--- | ---: |
| 450 mm | Max height | 475 mm |
| 520 mm | Max depth | 830 mm |
| 215 mm | Max width | 620 mm |
| 420 mm | Weight | $(45+5) \mathrm{kg}$ |
| 48 mm |  |  |
| 45 kg |  |  |

## FEEDING AND POWER

Standard feeding
A.C. V230 1N 50 Hz

Power 0,375kW
On request frequency 60 Hz

## MACCHINA CAPACITY

Dough weight $\quad$ min $80 \mathrm{gr} / \mathrm{max} 400 \mathrm{gr}$
Pizza diameter $\bigcirc \quad$ from 14 to 40 cm

