

ROLLY	Dimensioni (cm) Dimensions (cm)			Peso Weight	Alimentazione Supply	Potenza Power		Peso porzione impasto Dough portion weight	Largh. Pizza (cm) Pizza Width (cm)
	A/H	L/W	P/D	Kg	V/Ph/Hz	Hp	kW	g	Ø
R40P	69	52	52	44	230/1/50	0,5	0,3	50/1000	10/40
R40	80	52	52	44	230/1/50	0,5	0,3	50/1000	10/40
R30	70	42	42	34	230/1/50	0,5	0,3	50/700	10/30
R10/30 M	37	42	42	22	230/1/50	0,5	0,3	50/700	10/30

Su richiesta modelli disponibili a 60Hz. - On request models available in 60Hz.

GM	Dimensioni esterne (cm) External dimensions (cm)			Dimensioni vasca (cm) Bowl dimensions (cm)		Peso Weight	Alimentazione Supply	Potenza Power		Quantità impasto Dough capacity	Volume vasca Bowl volume
	A/H	L/W	P/D	Ø	A/H	Kg	V/Ph/Hz	Hp	kW	Kg	lt
GM8 - 1 speed	55	29	45	24	16	30	230/1/50	0,5	0,37	6	7
GM18 - 1 speed	70	40	63	36	21	59	400/3/50 230/1/50	1	0,75	17	21
GM18 - 2 speed	70	40	63	36	21	59	400/3/50	1	0,75	17	21
GM25 - 1 speed	78	44	68	40	26	82	400/3/50 230/1/50	1,5	1,1	25	32
GM25 - 2 speed	78	44	68	40	26	82	400/3/50	1,5	1,1	25	32
GM38 - 1 speed	79,8	49,5	80	45	26	96	400/3/50 230/1/50	2	1,5	36	41
GM38 - 2 speed	79,8	49,5	80	45	26	96	400/3/50	2	1,5	36	41

Su richiesta modelli disponibili a 60Hz. - On request models available in 60Hz.

ROLLY / GM

DOUGH ROLLERS AND SPIRAL MIXERS



ROLLY



R40P

Two couples of rolling-pins, stainless steel frame, digital control panel V24, motor-protector thermal devices, manual and pedal controls.

R30/R40

Two couples of rolling-pins, stainless steel frame, digital control panel V24, motor-protector thermal devices, predisposed with pedal controls.

R10/30M

A couple of adjustable rollers, frame entirely in stainless steel, including the roller shafts.

GM



GM8

1 Speed
Singlephase 230 V



GM18

1 Speed
Singlephase 230 V
or Threephase 400 V
2 Speed
Threephase 400 V



GM25

1 Speed
Singlephase 230 V
or Threephase 400 V
2 Speed
Threephase 400 V



GM38

1 Speed
Singlephase 230 V
or Threephase 400 V
2 Speed
Threephase 400 V

EN. Dough roller with one or two pairs of rollers, adjustable, for millimeter precision of the desired thickness. Square or rectangular dough is obtained for easy and safe work.

EN. Small size spiral mixers, big quantity and homogeneous dough for bread, pizza and pastry. Reliable, durable, easy to use and easy to clean. Bowl, bowl protection, spiral and dough-breaker in stainless-steel AISI 304.

