ROLLFIX 300

Ideal for artisan bakers





Passion for Dough

ADVANTAGES

- ✓ Smooth workflow due to one-hand operation with functional hand and foot controls
- Long service life and stability due to its robust stainless steel design
- Gentle, regular sheeting thanks to its large roller diameter
- High capacity thanks to its reversing gear with constant transmission
- Processing of big dough blocks thanks to an extended roller gap (up to 45 mm)
- Less cleaning required thanks to hard-chromed rollers with scrapers
- Easy to clean thanks to its hygienic design and good accessibility (i.e. quick release mechanism)
- ✓ Takes up minimal space thanks to its flip-up tables on both sides

TECHNICAL DATA

Dimensions working position (I x w x h)	3,500* x 1,290 x 1,300 mn
Sheeting speed	40 m/min (67 cm/s)
Working width	650 mm
Roller diameter	88 mm
Roller gap	up to max. 45 mm
Dough block processing	up to approx. 15 kg
Connected load	1.1 kW

OPTIONS

- Automatic flour duster
- Long moulding unit
- Bread roll drag
- Flour collecting cloth
- Stainless steel underframe with deposit space
- Safety guard infeed rollers
- Flattening table
- Various table length options available

* depends on the table lengths