



BENCH DOUGH SHEETER

350

For years we have been producing various solutions for the processing and lamination of dough. Our experience allows us to assist customers in the world of baking, pizzeria and pastry.





Space-saving,
simple to use and
easy to clean



Certified
stainless steel
structure



Different adjustments
for specific
thicknesses



Respect
for sanitation
regulations



Compliance
with the EC
regulations

Indispensable tool for restaurants, hotels and bars, it makes work easier reducing preparation times.

General information

It rolls out dough for bread, pizza, puff pastry and fresh egg pasta

Chromed stainless steel rollers

Suitable for pan, round and meter pizzas

Very sturdy

Simple to use and easy to clean

Washable food-grade plastic scrapers (POM) to facilitate cleaning

Removable hand safety device for easier cleaning

Minimum thickness 0.3 mm

Maximum thickness 5 mm

Available in different voltages on request



All machines are manufactured taking into consideration the customer's requests. The company guarantees an **ALL MADE IN ITALY** product and service.



Also suitable
for sugar paste
compositions

Technical features

| | |
|-------------|---------|
| Roll length | 350 mm |
| Height | 470 Kg |
| Width | 550 mm |
| Depth | 250 mm |
| Weight | 41 Kg |
| Volt | 230/440 |



Registered office
Via Corte, 184
36010 Zanè (VI) - Italy

Operational plant
Via Lago di Albano, 44
36015 Schio (VI) - Italy

Ph +39 349 354 8076
E-Mail info@tpmitalia.it
www.tpmitalia.it





BENCH DOUGH SHEETER 500-600

For years we have been producing various solutions for the processing and lamination of dough. Our experience allows us to assist customers in the world of baking, pizzeria and pastry.





Space-saving,
simple to use and
easy to clean



Certified
stainless steel
structure



Different adjustments
for specific
thicknesses



Respect
for sanitation
regulations



Compliance
with the EC
regulations

Indispensable tool for restaurants, hotels and bars, it makes work easier reducing preparation times.

General information

It rolls out dough for bread, pizza, puff pastry and fresh egg pasta

Chromed stainless steel rollers

Suitable for pan, round and meter pizzas

Very sturdy

Simple to use and easy to clean

Possibility of having a grooved roller: this allows the final result to be a round pizza without changing the adjustment of the rollers

Washable food-grade plastic scrapers (POM) to facilitate cleaning

Removable hand safety device for easier cleaning

Minimum thickness 0.3 mm

Maximum thickness 5 mm

Available in different voltages on request

All machines are manufactured taking into consideration the customer's requests. The company guarantees an **ALL MADE IN ITALY** product and service.



OPTIONAL

Opening rollers up to 1 cm for processing with sourdough and sugar paste

Technical features 500

| | |
|-------------|---------|
| Roll length | 500 mm |
| Height | 470 mm |
| Width | 700 mm |
| Depth | 250 mm |
| Weight | 47 Kg |
| Volt | 230/440 |

Technical features 600

| | |
|-------------|---------|
| Roll length | 600 mm |
| Height | 470 mm |
| Width | 800 mm |
| Depth | 250 mm |
| Weight | 51 Kg |
| Volt | 230/440 |



Registered office
Via Corte, 184
36010 Zanè (VI) - Italy

Operational plant
Via Lago di Albano, 44
36015 Schio (VI) - Italy

Ph +39 349 354 8076
E-Mail info@tpmitalia.it
www.tpmitalia.it

