

**ROGA R320 PROFESSIONAL SHEETER MACHINE - ROLLERS
MM. 320 - THREE-PHASE 380V**

ROGA PROFESSIONAL ELECTRIC SHEETER WITH ROLLERS cm. 32



vedi prodotto online

CODICE: **SF320TX**
MARCA: **ROGA**

SOLUZIONI FOODSERVICE

The R320 Roller Sheeter is a versatile machine designed for processing fresh pasta, pizza and piadina.

Characterized by a robust construction in stainless steel and aluminium, it offers reliability and durability over time.

- Roller dimensions: Rollers with a length of 320 mm for efficient and uniform dough processing.
- Adaptability: Ideal for processing various types of fresh pasta, pizza and piadina, offering flexibility in the kitchen.
- Construction Materials: Structure made of stainless steel and aluminium, guaranteeing resistance to corrosion and hygiene.
- Safe Controls: Equipped with low voltage controls (24 V) with push button panel for safe and efficient management. Includes a mushroom-shaped safety button for immediate shutdown in case of emergency.
- Powerful Motor: Equipped with a ventilated motor for optimal and reliable performance.
- Reliable Transmission: Uses a chain transmission for efficient power transmission.
- Thickness Adjustment: Allows adjustment of the thickness of the pasta from 0 to 7.5 mm, offering the possibility of obtaining customized results.
- Ease of Use: It features a convenient sheet loading chute which simplifies the process of gripping the outgoing sheet, improving operational efficiency.
- Safety: It has 4 accident prevention safety systems to ensure a safe working environment. Furthermore, the hand protection is removable for easy and thorough cleaning.

CHARACTERISTICS:

- Three-phase electrical power supply
- Volts V 400/3
- Frequency Hz 50
- Width mm. 550
- Depth mm. 350
- Height mm. 400

The Adjustable Roller Sheeter represents a professional and reliable solution for the production of fresh pasta, pizza and piadina, combining high performance with attention to safety and practicality of use.