

**iF 40P**  
Roller Pizza Moulder



**OPTIONS AND ACCESSORIES**

(with surcharge)

- Pedal drive

**EXTERNAL CONSTRUCTION**

- Structure in stainless steel
- Pizza rollers in teflon
- 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**

- Dough cold rolled by mean of two rollers couples
- Adjustable thickness between rollers
- Possibility to roll different food elements

**STANDARD EQUIPMENT**

- Rollers
- Dough scaper
- Transparent protections



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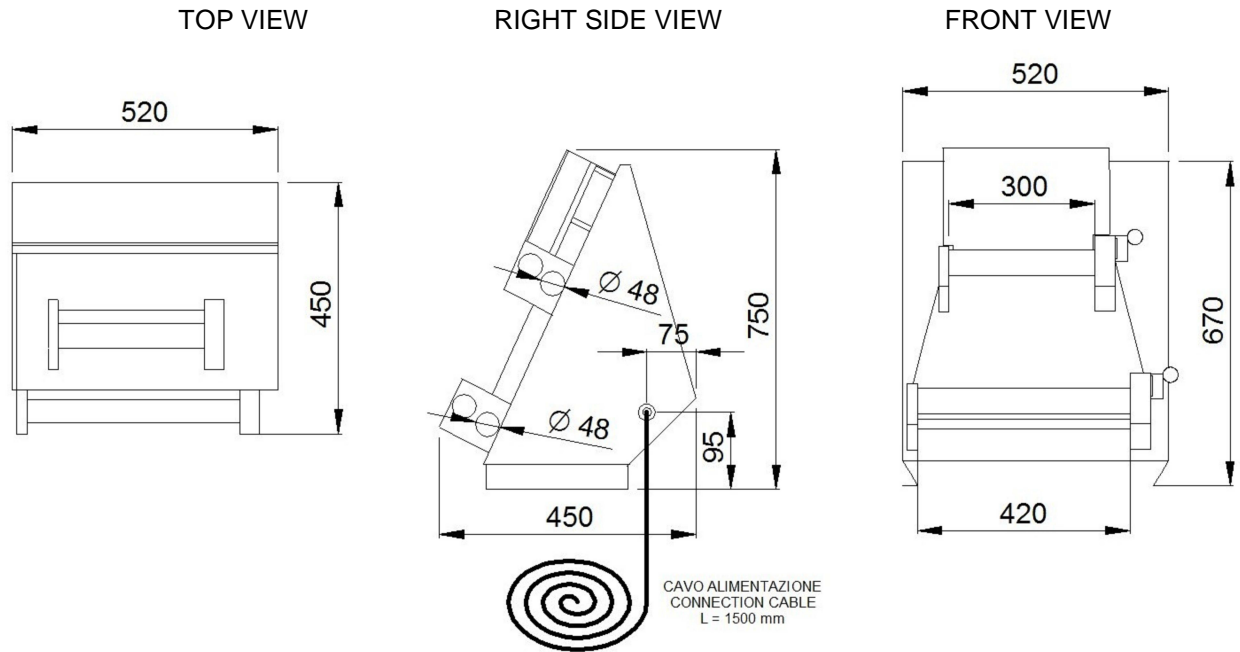
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## iF 40P



**Nota:** The dimensions indicated in the views are in millimetres

### 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 5mm. 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          | 750mm   |
| Ext depth           | 450mm   |
| Ext width           | 520mm   |
| Upper rollers width | 300mm   |
| Lower rollers width | 420mm   |
| Rollers diameter    | 56/48mm |
| Weight              | 45kg    |

#### SHIPMENT INFORMATION

|                   |          |
|-------------------|----------|
| Packed machinery: |          |
| Max height        | 475mm    |
| Max depth         | 830mm    |
| Max width         | 620mm    |
| Weight            | (45+5)kg |

#### FEEDING AND POWER

|                           |
|---------------------------|
| <i>Standard feeding</i>   |
| A.C. V230 1N 50Hz         |
| Power 0,375kW             |
| On request frequency 60Hz |

### MACCHINA CAPACITY

|              |                     |
|--------------|---------------------|
| Dough weight | min 100gr/max 700gr |
| Dimen. pizza | ○□ from 14 to 40cm  |