

pPizza Pressing Machine GG-1V



This pizza dough roller machine, also named pizza dough moulder, is suitable for rolling pizza and bread dough. This pizza press machine is made of stainless steel material, and the thickness of dough sheet range from 0.5mm to 5.5 mm. Low noise and friendly to environment. Compact structure, high efficiency, can work for long time if the machine is not hot.

Operating Steps of Pizza Dough Pressing Machine

- Put the dough, weighing 50-500 grams, from the top of this machine slowly;
- Form a oval dough after pressed by upper roller(upper roller can adjust the thickness of dough from 5 to10 millimeter).
- Level turn the oval dough 90 degree, slowly putting into lower roller horizontally.
- Gap of lower roller can be adjusted, so thickness of the end pizza dough can range from 0.5 to 5.5 millimeter.
- The pizza dough is completed, the whole process cost less than 30 seconds

Technical Parameters:

Model	GG-1V
Voltage	220v
Power	0.37kw/50 Hz
Dough Weight	50-500g
Pizza Size	100-400mm
Pizza Thickness	0.5-5.5mm
Size	530*530*650mm
Material	Stainless steel