

FEATURES

- Machine body manufactured from stainless steel
- Fitted with exclusive, patented automatic "Touch and Go" system. Sensors automatically switch the machine on when the operator puts dough onto the slope
- The working time can be set from 10 - 35 seconds
- Thickness adjustment knob on rollers
- Rollers are protected in transparent plexiglass for maximum safety with optimal visibility
- Easy to operate
- DMA 500/1 - Supplied with an electric foot pedal
- Can be mounted onto a table for increased stability



DOUBLE ROLLER TILTED

SPECIFICATIONS

MODEL	Prismafood DSA 420 T.GO
ELECTRICITY	0.25kW, 220V, Single Phase
DIMENSIONS	585 x 330 x 790mm high
WEIGHT	36kg
PIZZA BASE DIAMETER	260 ~ 400mm
BASE THICKNESS	1 ~ 5mm
DOUGH WEIGHT	210 ~ 700gr

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PRP0040



- Tilted upper roller
- Ideal for round pizza thanks to the presence of the central sling bar



DOUBLE ROLLER PARALLEL

SPECIFICATIONS

MODEL	Prismafood DSA 420 RP T.GO
ELECTRICITY	0.25kW, 220V, Single Phase
DIMENSIONS	585 x 330 x 790mm high
WEIGHT	36kg
PIZZA BASE DIAMETER	260 ~ 400mm
BASE THICKNESS	1 ~ 5mm
DOUGH WEIGHT	210 ~ 700g

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- Parallel rollers
- Ideal for pizza on tray (rectangular shape)



SINGLE ROLLER

SPECIFICATIONS

MODEL	Prismafood DMA 500/1
ELECTRICITY	0.25kW, 220V, Single Phase
DIMENSIONS	650 x 345 x 430mm high
WEIGHT	27kg
PIZZA BASE DIAMETER	260 ~ 450mm
BASE THICKNESS	1 ~ 5mm
DOUGH WEIGHT	210 ~ 700g

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