

Pizza Dough Roller Atlas SH500

Description



The Atlas model SH500 (PR20) **Pizza Dough Roller** is specifically designed for the professional pizza manufacturer who requires consistency, speed and safety in producing round pizza bases.

The rolling function of the Atlas SH500 pizza roller is performed by two sets of rollers which can be instantly adjusted by the unique swing lever mechanism, ensuring operator flexibility and minimizing operator time.

The round dough base is delivered on a continuous conveyor belt which allows the pizza base to be guided direct to the pizza tray for final preparation.



Pizza Dough Roller Atlas SH500 Specifications

Atlas SH500 Pizza Roller	
Power	240V Single Phase
Pizza Base Diameter	Up to 20"
Pizza Base Thickness	0.5 - 25mm
Bases per hour	600
Gross Weight	195 kg
Net Weight	175 kg
Height	800 mm
Width	810 mm
Depth	650 mm



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