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Sirman Rolling Machines , model P-roll 320/1 :

- Rolling machine perfect for rolling pizzas, focacce (flat bread), bread etc.
- Rolling is done cold so as not to alter the properties of the dough
- The thickness and diameter of the dough can be easily adjusted according to the user's specific needs.
- AISI 304 stainless steel body
- Easy adjustable thickness by plastic knobs
- Heavy - duty metal gears transmission
- Easy removable lower roller scrapers for cleaning

Plus version

- Easy removable upper roller scraper for cleaning
- Easy detachable plexi roller protections, provided with micro switch
- Stainless steel IP 67 controls with NVR

Optional:

- Pedal arrangement only for Plus models



Optional pedal controls for Plus versions

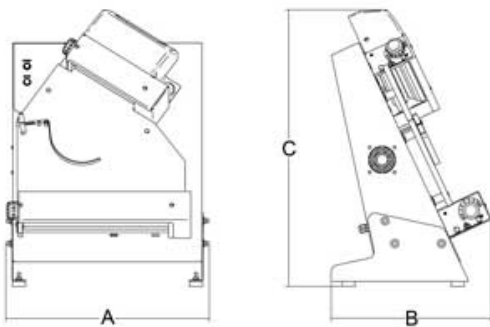


Standard versions with IP 54 controls



Plus versions with IP 67 stainless steel controls

Data sheet



Technical data

Model	P-Roll 320/1
Power	watt 240 - Hp 0,33
Power source	1ph
Roller dimensions	mm 320
A	mm 470
B	mm 460
C	mm 390
Net weight	kg 29
Shipping	mm 750x400x510
Gross weight	kg 32
HS-CODE	84385000