## PIZZAPRO

## DPR2000

## SINGLE PASS DOUGH ROLLER

## The Ultimate Tabletop Sheeter in the Industry

- Sheets 500-600 pieces per hour
- Ergonomic design for safety, speed, sanitation, and ease of use
- Heavy-Duty stainless steel construction

Simple handle adjustments for exact, uniform dough thickness

Safety sensors for automatic shutoff

- Compact design for maximizing counter space

Convenient side operation

- Maintenance-free drive mechanism isolated from roller area

Spring-loaded scrapers for easy removal and cleaning

| ON/OFF <br> Switch | Yes | Electrical Data <br> $115 \mathrm{v} / 60 \mathrm{hz}$ <br> 8.8 amps |
| :---: | :---: | :---: |
| Bearings | Sealed | $230 \mathrm{v} / 50 \mathrm{hz}$ <br> 4.4 amps |
| Adjustable <br> Thickness | Yes | Shipping Weight |
| Legs | $4.7^{\prime \prime}$ | $135 \mathrm{lbs} / 60 \mathrm{kgs}$. <br> Finish Stainless |



## Perfect For

- Pizza Dough •Pie Crusts
- Danishes
- Dough Lamination • Pasta Production
- Fondant - Cinnamon Rolls


Includes 72" cord and NEMA plug.

