



- Perfect for Pizza, Lahmacun, Lavash, Pita and Tortilla dough.
- The roller gap can be adjusted up to 0.16" (4.1 mm)
- 0.37 kW-1/2 HP Single Phase Motor and 110V/220V options are available.
- 2" (50 mm) diameter rollers for dough handling.
- Tilted top roller option is available for SM-30 and 40.

DOUBLE

SM-30D (12" - 30cm)

SM-40D (16" - 40cm)

SM-45D (18" - 45cm)

SM-50D (20" - 50cm)

