



British manufactured for quality



Worldwide safety certifications



# MUSHTAQ'S FOOD MACHINERY

## Pastry Roller

### Machine Key Features

- Handles all sorts of doughs, puff, croissant, Danish, yeast, short crust and pizza doughs
- Easy cleaning
- Safetly guarding
- User friendly
- Precise rolling controls
- Fast & consistant
- Optional cutters & rolling pin
- Stainless steel collecting trays
- Mounted on castors for easy moving



### Full Description

Pastry Brake made from high quality materials, Stainless Steel, Aluminium & Synthetic Components ensuring a sanitary unit, while maintaining durability, consistency & conformity with standards.

The pastry is sheeted fast and expertly on conveyor tables that can be raised to occupy very little space, Adjustable dough thickness with a high degree of accuracy. Equipped with roller safety guards and emergency stop.

An ideal machine for bakeries, hotels & restaurants making products such as pizzas, tart base, samosa, chapatti / roti, baklava pastry, filo pastry, puff pastry and many more products requiring specific reduction steps.

### Technical Specifications

<b>Model</b>	MFM	<b>Width</b>	0
<b>Power</b>	240V	<b>Height</b>	0
<b>Phase</b>	Single Phase	<b>Height</b>	0
<b>Amps</b>	13A	<b>Capacity</b>	20kg
<b>Weight</b>	0	<b>Speed</b>	Fixed

**Call us on** +44 (0) 121 766 8536

**Send a fax to** +44 (0) 121 766 7344

Mushtaq's Food Machinery, Ravenhurst House, Ravenhurst Street,  
Birmingham B12 0HD, United Kingdom