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Worldwide safety certifications



MUSHTAQ'S FOOD MACHINERY

Table Top Pastry Roller

Machine Key Features

- Makes, Chappati, Roti, Naan, Thepla, Puris, Tortillas & Pizza's
- Table Top Design
- Easy To Use
- Variable Thickness Control
- Low Maintenance
- High Output
- Full Stainless Steel Construction
- Perfect Product every time



Full Description

Mushtaq's Dough Roller is designed to solve any problem associated with making Naan Bread, Chapatti, Roti's Puris.

Fantastic time saving devise for the kitchen that does not require any specialist staff to operate. The rollers are designed to ensure that the dough characteristics remain at their best, with the major rolling components prepared in such a way that the dough always remains at the optimum for best end results.

Fast & easy way to roll out from dough ball to a thin disc, the thickness can be easily adjusted, Developed to cope with all types of cold pastry work. The dough rollers offer exceptional build quality.

Technical Specifications

Model	MFM40	Length	430mm
Power	240V	Width	400mm
Phase	Single Phase	Height	620mm
Amps	13A	Capacity	12"
Weight	30Kg	Speed	Semi Auto

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