G.PANIZ

Technical Data Sheet



CS-500 Dough Roller

Ideal for kneading dough in medium-sized bakeries etc.

- 2 motors, 1 per roll.
- Thickness adjustment with visual indicator.
- Larger diameter of the rollers.
- Use of belts, which reduces the noise level.
- Highest capacity in its class.
- Best value for money on the market.
- Available in stainless steel or epoxy painted sheet.

Optional: Stainless steel trays.

Model	Dimensions (in.)			Weight (lbs.)	Tension (V)	Phase	AMPS	Motor
	Length	Depth	Height	Weight (ins.)	IGHSIOH (V)	i iiase	AMI 3	MOCOI
CS-500	31.5	55.5	52.8	396	220	1	17.50	2x 2 HP