

MAKE PERFECT PIZZAS IN SECONDS



Increase production and consistency with the CM250 Pizza sheeter by Dough Tech.

All dough scrapers and outfeed trays are removable and washable to improve cleanliness and sanitation.

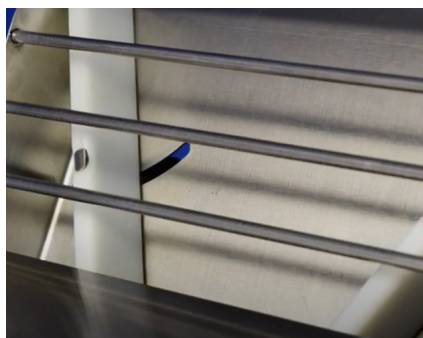
Both rollers are adjustable to provide versatility. Pizza sizes range from 6" personal pies to 20" family pies and every size in between.

Perfect for:

- Pizza Dough
- Calzones
- Naan Bread
- Pita Bread
- Flour Tortillas
- Pie Crust
- Pierogi



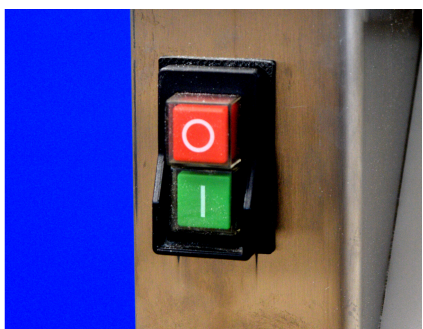
Precise Adjustable Sheeting



Adjustable Dough Guides



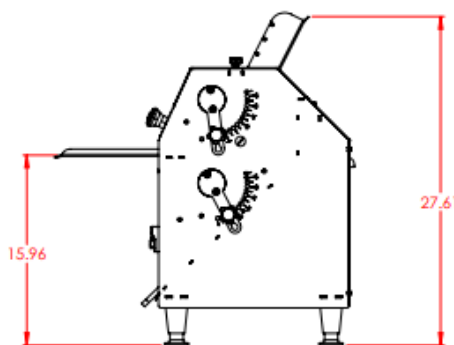
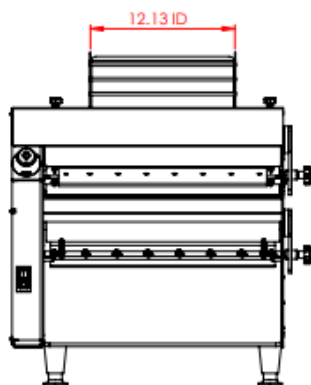
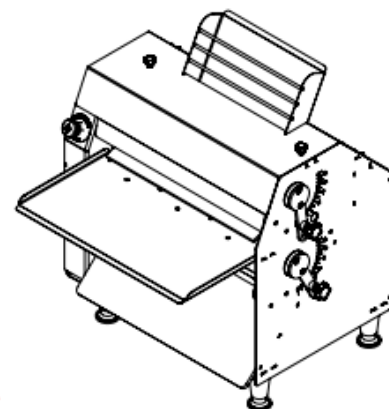
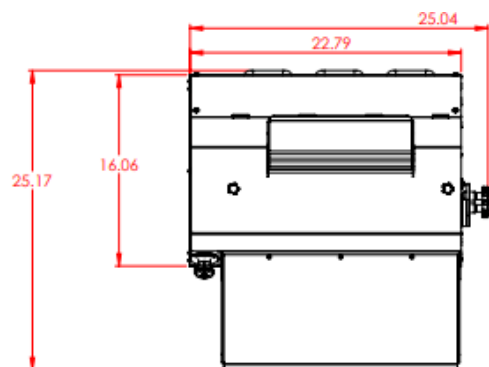
large Infeed hopper



Simple On-Off

- **SANITARY STAINLESS STEEL CONSTRUCTION**
- **EASY TO CLEAN OPEN FRAME DESIGN**
- **REMOVABLE TOP COVER FOR EASY ACCESS TO ROLLERS**
- **NO TOOLS REQUIRED FOR DISASSEMBLY**
- **ROBUST START & STOP STATION**
- **LOCKING ROLLER ADJUSTMENTS**



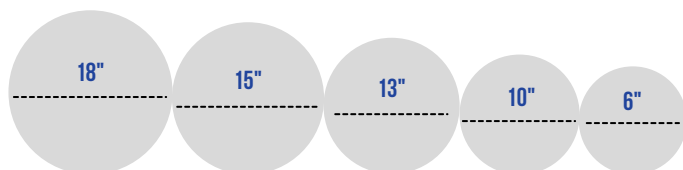


SPECIFICATIONS


- Motor: 1/2 hp high torque, 1 phase motor.
- Rollers: Food-safe UHMW turned plastic.
- Scrapers: Food-safe UHMW milled plastic.
- Frame: sanitary 304 stainless steel.

SIZES

DEPENDENT ON DOUGH WEIGHT



Machine Voltages

CM275	120/60/1	
Service Current Requirement If Plug Connected	120/60/1	
	15 Amp.	
Terminal Destination Of Plug	2 Pole 3 Ground Wiring	
NEMA Plug Configuration	5-15P	
Plug Configuration		
Molded Plug On Cord	Yes	
Plug Straight/Angle	Straight	
Nema Receptible or Connector Configuration	5-15R	
Power Cord Included	Yes	

Above specifications are subject to change without notice. The information contained herein is correct as of the date hereof. Recommendations or suggestions are made without guarantee or representation as for results

