

Australian Bakery & Pizza

Importers and Distributors



Atlas SH500 Pizza Roller



The **Atlas model SH500 (PR20) Pizza Roller** is specifically designed for the professional pizza manufacturer who requires consistency, speed and safety in producing round pizza bases.

The rolling function of the machine is performed by two sets of rollers, which can be instantly adjusted by the unique swing lever mechanism, ensuring operator flexibility and minimizing operator time.

The round dough base is delivered on a continuous conveyor belt, which allows the base to be guided direct to the pizza tray for final preparation.

Atlas SH500 Pizza Roller	
Power	240V Single Phase
Pizza Base Diameter	Up to 20"
Pizza Base Thickness	0.5 - 25mm
Bases per hour	600
Gross Weight	195 kg
Nett Weight	175 kg
Height	800 mm
Width	810 mm
Depth	650 mm

Your Bakery/Pizza Equipment Specialists.

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