

DSA 310 TOUCH-AND-GO PIZZA DOUGH ROLLER



DIMENSIONS

Weight	Width	Depth	Height
60 lb	17"	14.5"	26"
0010		14.5	20

FEATURES

High quality food-safe stainless steel construction with easily cleanable surfaces and assembly.

Roller remains in stand-by mode when not in use, reducing electrical consumption and machine wear.

Quickly and effciently rolls dough balls into ready-to -sauce discs in a matter of seconds.

Food-safe plastic coverings protect the operator from moving parts, ensuring total safety during operation.

REFERENCE INVOICE #:

THE PREFERRED DOUGH ROLLER

The Touch & Go Dough Roller features patented technology allowing for maximum ease of use and optimized power consumption. The patented technology featured in the dough roller allows for an incredibly sleek and efficient form factor, operating as a table-top machine. Its low power consumption allows it to be easily moved from place to place in the kitchen to maximize space efficiency.

DOUGH SPECIFICATIONS

Minimum Dough Hydration 55% Water Content **Dough Rolling Range** 6" - 12" Pizza Diameter

ELECTRICAL REQUIREMENTS

Phase	Voltage	Current	Power
1 Phase	120 V	7 A	0.33 Hp

ELECTRIC CONTROL PANEL

The electric control panel features an operation timer: set the clock anywhere between 10 - 35 seconds the machine will automatically shut off after this time period has elapsed without any further physical input.



1 year limited warranty on parts. See warranty document for details.

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REVISED FALL 2019. As products continue to improve, spec sheets may change without notice. Please call Fiero Casa for the latest specification sheet and for further details.