

Manual Dough Roller with Adjustable Thickness

This manual dough roller features adjustable rollers for multiple thickness settings. It is constructed from durable materials and includes a removable clamp and crank handle.



ADDITIONAL IMAGES



Overview

Professional Manual Dough Roller

This manual dough roller is a versatile kitchen tool designed for producing high-quality pasta, noodles, and dumpling skins with precision. It features adjustable thickness settings to accommodate various culinary needs, from thin pasta sheets to thicker dough bases. Built for durability and ease of use, it provides complete manual control over the rolling process, making it ideal for both home cooks and small-scale food production.

Technical Specifications

Roller Width

150 mm

Roller Width

Operation Mode

Manual hand crank

Model Number

QM-005

Features & Versatility

Compatible Accessories

- Single cutter for pasta
- Double cutter for pasta
- Ravioli making accessories

Thickness Adjustment

Adjustable rollers for multiple thickness settings

Primary Applications

Fresh Pasta, Noodles, Dumpling Skins, Lasagna Sheets

Design & Construction

Build Quality

Durable Construction • Long-lasting Performance • Export Quality

Mounting Type

Countertop clamp for secure operation