

# Pizza Equipment Professionals

## M33/M51 Dough Sheeter

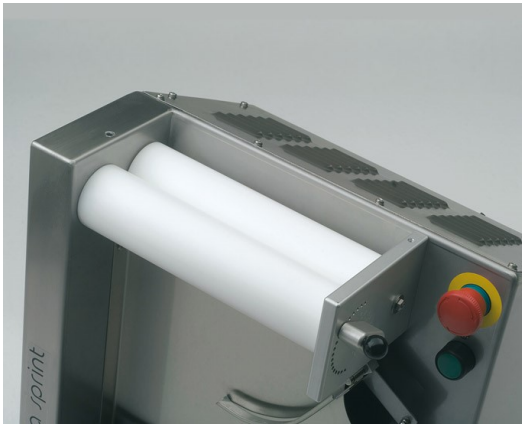
The Friul Co. Dough Sheeters are a completely revolutionary way of making a perfectly shaped base for a pizza.

The sheeters have a parallel dough roller that requires only a single pass to roll a pizza base (See Chart Below for Dimensions).

The M33 and M51 are heavy duty machines made of stainless steel with a chain driven running gear, and Delrin (synthetic) non-stick rollers. Built in safety features include a dough chute, guards and micro-switch, making these the safest Dough Sheeters available on the market.



M33



- ETL and NSF approved.
- Durable Stainless Steel
- Safety Mechanisms
- Production Capacity of up to 700 bases per hour
- Non-stick rollers
- Adjustable portion controls
- Sleek Design



M51

Dimensions & Power Specs	M33	M51
Power	370 Watts	750 Watts
Current	120v - 60Hz - 1 Phase	120v - 60Hz - 1phase
Net Weight	86 Lbs.	174 Lbs.
Shipping Weight	108 Lbs.	198 Lbs.
Shipping Dimensions	24" x 22" x 32"	25" x 23" x 35"
Machine Dimensions	16" x 19" x 28.5"	25" x 28" x 35"
Portion Weight	3.5 - 12.3 oz. / 4" to 13" Dia.	7 to 35 oz. / 10" to 20" Dia.
Hourly Production	700 bases	700 bases

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Exclusive Importer for North America, Mexico, & Caribbean

