

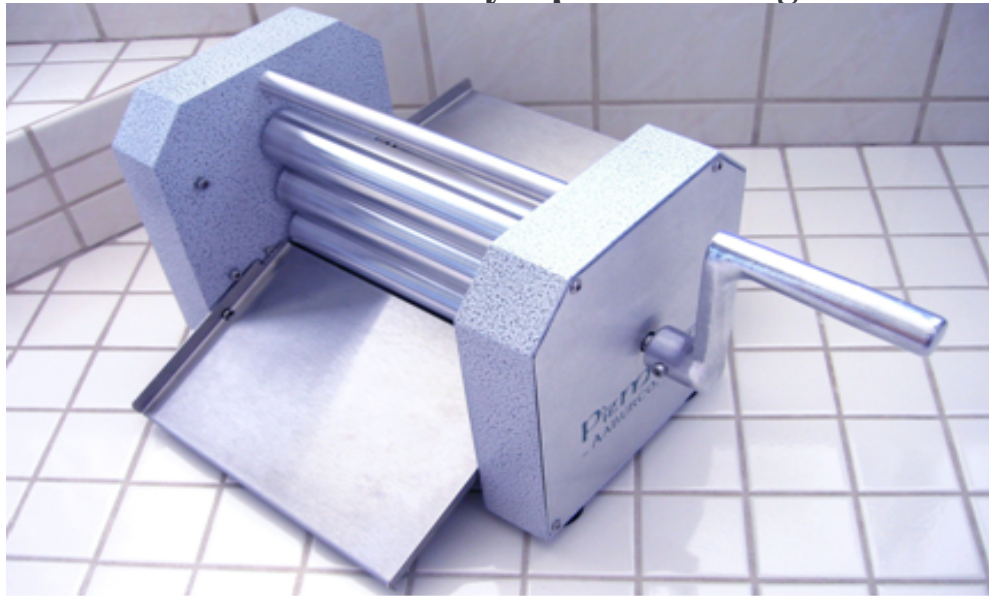


AABURCO, INC.

Piemaster™

MAKE CRUSTS FOR PIES, CALZONES, EMPANADAS, PIEROGIS,
PASTRIES AND MORE

Model DR-10 Manually Operated Dough Roller



**Up to 10 dough peels per minute • USDA listed
Up to 10" peels • Two pass process • Dough Thickness up to 7/16"
SIMPLE TO USE:**

Feed a piece of flattened dough into the top rollers

TURN THE HANDLE

Rotate the dough 90 degrees on the upper tray

Feed the dough into the lower rollers

TURN THE HANDLE

Completed peel rolls out onto bottom tray

Specifications

Length: 16 in (410 mm) • Width: 10 in (254 mm) • Height: 10.5 in (266 mm)
Shipping Weight: 30 lbs (13.6 kg) • Packaged Cube: 1.66 cu. Ft. (.0470 cu. Meter)
Packaged dimension: 20in x 12in x 12in (457mm x 305mm x 305mm)
100% Stainless Steel & Food Grade Aluminum

Pricing: \$1,495.00

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