

Strong Pie Roller

Two pie rollers to choose from
depending on the length of the roll

NEW

PXC

ピーエックスシー



A long-selling model with durability and ease of use, such as when used for a long time or when thick bread dough is passed through



Pie roller to stretch dough
for bread and sweets

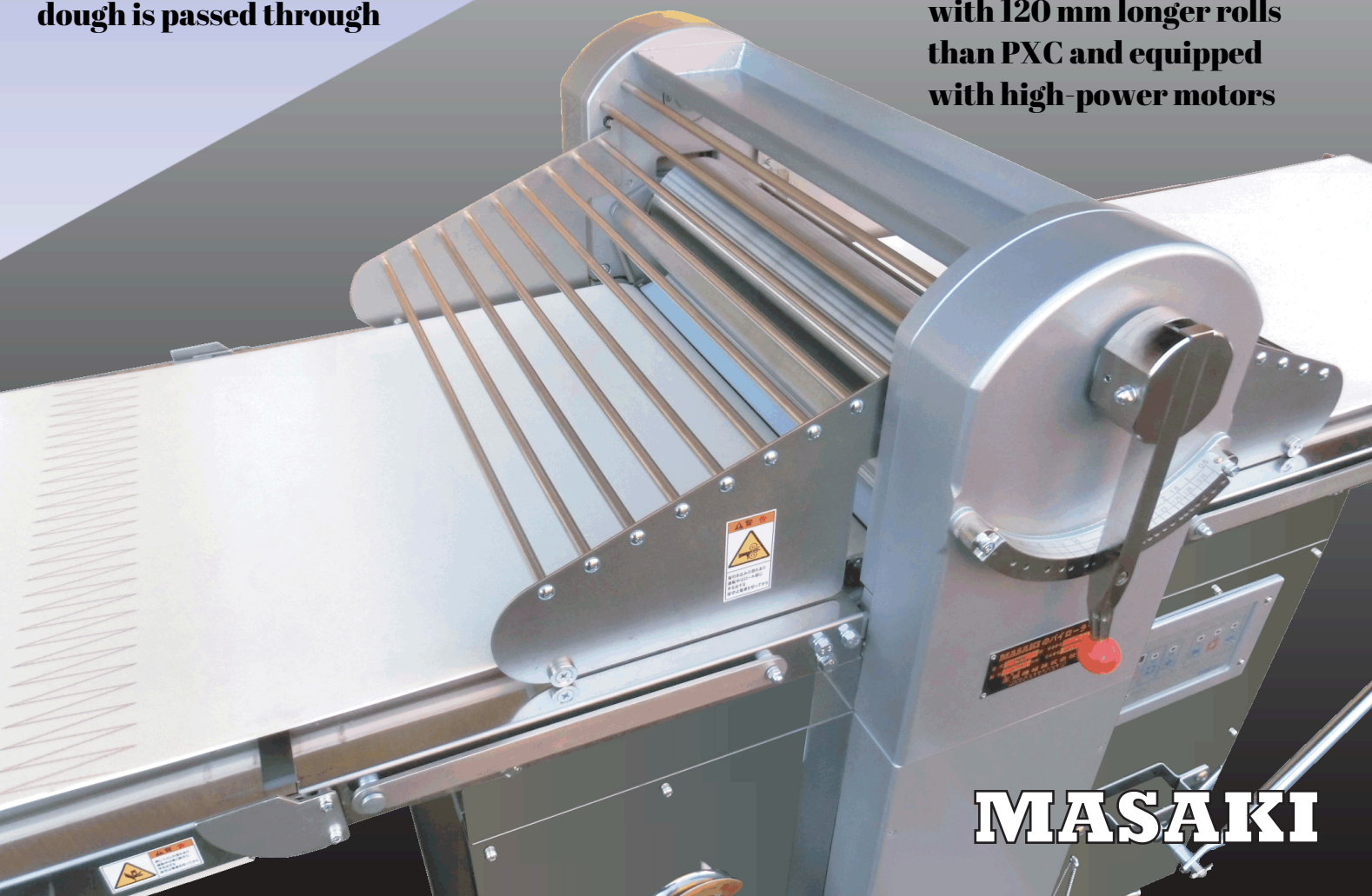
&

NEW

PMM

ピーエムエム

Models for mass production with 120 mm longer rolls than PXC and equipped with high-power motors



MASAKI

Two pie rollers to choose from depending on the length of the roll

NEW PXC & PMM

ピーエックスシー ピーエムエム



Wide Roller Clearance

The roller clearance can be widely adjusted from 0.5mm to 25mm. In particular, it is ideal for the production of croissants and Danish doughs, which are produced while cooling during production.

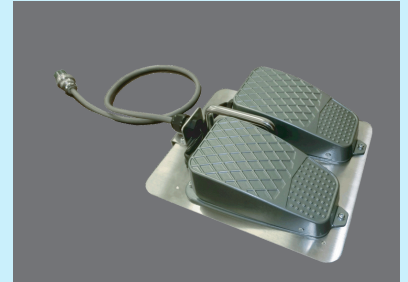
A long-lasting chassis and transmission system design.

This machine, widely used by major bakeries, features a robust chassis structure designed to handle heavy workloads. Compared to our previous models, the shaft around the transmission part is thicker, offering superior durability.

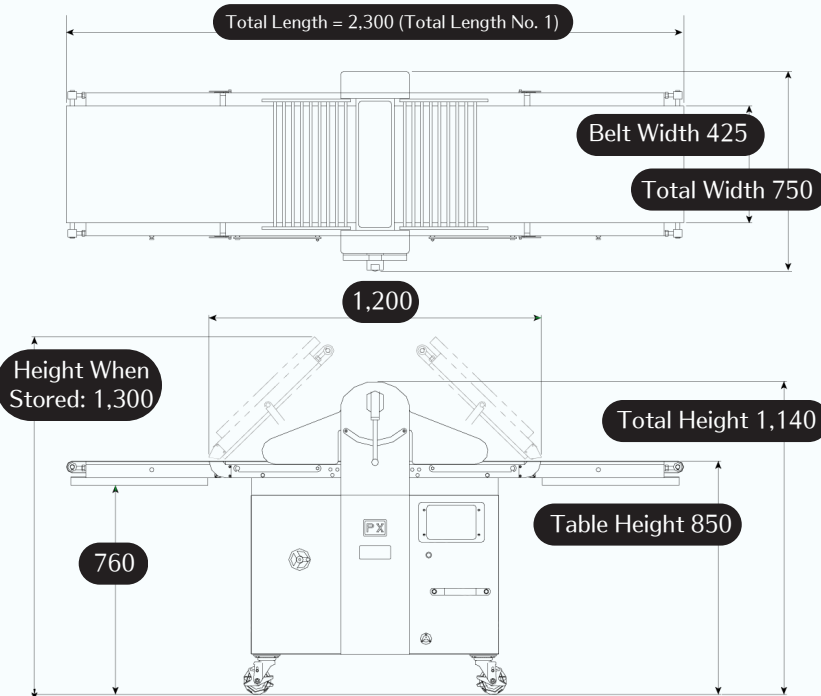
This advanced model is recommended for those who are considering using it for a long time.

Optional moulder function

The PXC type can be used as a moulder type if the optional pressurizer and dough dosing device are attached.



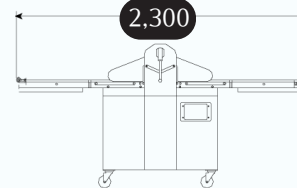
Dimensional Drawing (Units: mm)



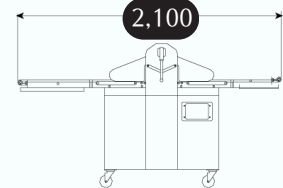
Overall length view

The total length can be selected from the following four patterns depending on the combination of regular size and short size table

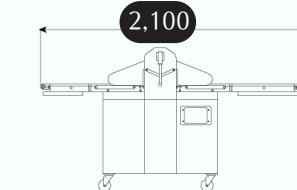
No.1 (L-L)



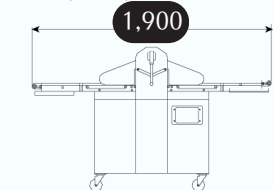
No.2 (L-M)



No.3 (M-L)



No.4 (M-M)



You cannot attach a pressurizer to number 4

Standard Specifications (Units: mm)

Model	Roller length	Roller Diam.	Roller gap	Working dimensions	Dimensions-Closed	Dough Capacity	Motor	Weight
PXC	430	120	0.5 ~ 25	2,300×750×1,140	1,200×750×1,300	3kg	200V 3P 0.4kw	240kg
PMM	550	120	0.5 ~ 25	3,000×850×1,140	1,250×850×1,760	5kg	200V 3P 0.75kw	300kg



For product details and the latest information, please visit our website. If you are using a smartphone, please use the QR code on the right.



ASAKI Masaki Machinery Co., Ltd.

318 Sunahara, Koshigaya City, Saitama Prefecture, 343-0803, Japan
 TEL +81-48-974-3121 FAX+81-48-975-8576
<https://www.masakipr.com/>

The contents of this catalog are subject to change without notice.
 This catalog was created in September 2024.