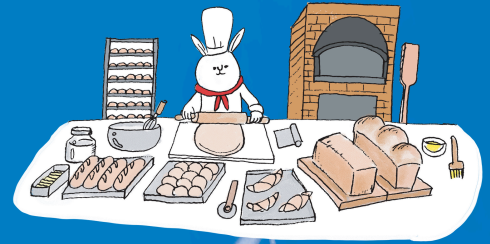


# Next Standard Pie Roller **PRA**

The Beginning of  
a New Pie Roller.



Pie roller for rolling out  
bread and pastry dough.



The new standard pie roller offers affordability while ensuring user-friendly operation, improved hygiene, and enhanced safety.

All metal parts that may come into contact with the dough are made of stainless steel.

Improved handling and increased power through weight reduction in various parts.

A variety of options are available, including a manual roll rotation system that enhances efficiency and safety during cleaning.

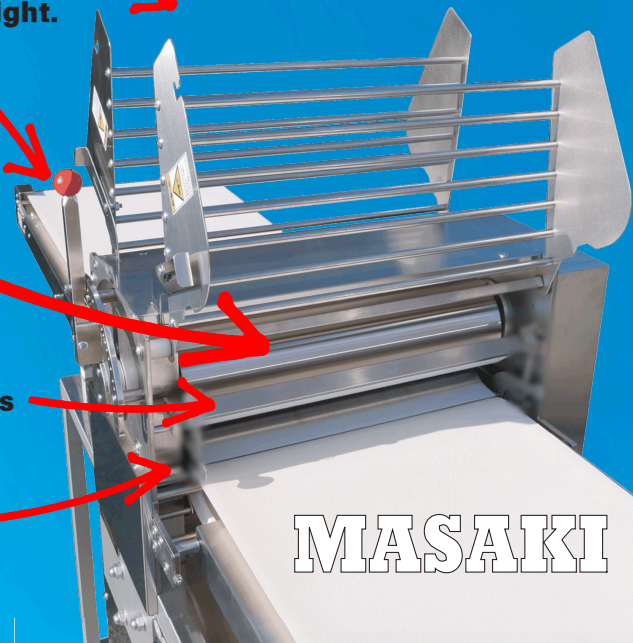
The safety guard can be locked in the raised position

The table is easier to raise and lower due to its lighter weight.

The thick 120mm diameter stainless steel rolls efficiently stretch the dough, and the increased space between the rolls makes the machine even easier to use.

Easily removable scrapers

Chain cover with improved safety and hygiene.



**MASAKI**

# Next Standard Pie Roller

# PRA

Equipped beyond the realm of versatility, it represents the intersection of price, freedom, and safety.



The exterior cover and safety guard have been upgraded to stainless steel.

Despite being a standard type, not only the main roller, which directly contacts the dough, but also all parts that may come into contact with the dough, such as the safety guard and table, have been upgraded to stainless steel, enhancing hygiene even further.

Ease of use, safety, and hygiene have all been greatly improved.

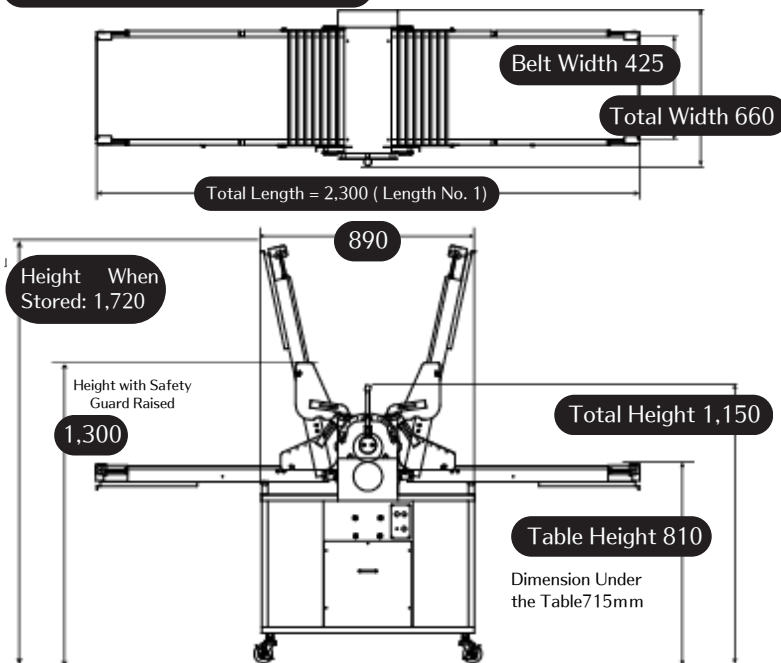
The roller opens up to a maximum of 18mm, making it even easier to use. The machine's weight has been significantly reduced, making it much easier to handle.

The chain section next to the main roller is equipped with a stainless steel cover, improving both safety and hygiene. Additionally, a stainless steel partition plate has been added between the roller unit and the frame to prevent flour from entering the interior of the machine, further enhancing hygiene.

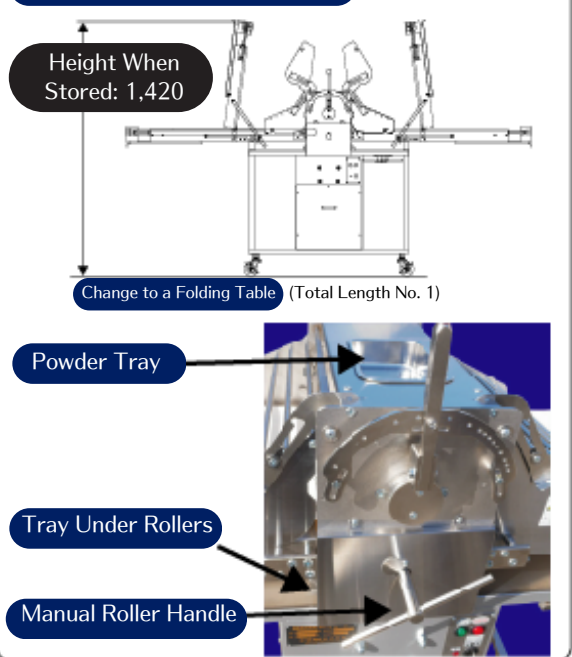
A variety of convenient options that enhance safety are also available.

If there is a shelf or similar structure above the installation area, or if you want to further lighten the folding mechanism, you can change the dough-carrying belt table to a foldable type from the middle. Options also include a powder tray on top of the machine, an easy-to-clean tray under the rollers, and a manual handle to rotate the rollers for cleaning. The machine can be upgraded based on the user's preferences.

Dimensional Drawing (Units: mm)



Example of Option Installation



## Standard Specifications (Units: mm)

Model	Roller length	Roller Diam.	Roller gap	Working dimensions	Dimensions-Closed	Dough Capacity	Motor	Weight
PRA	430	120	0.5~18	2,300×640×1,150	880×640×1,720	3kg	200V 3P 0.4kw	150kg

※The total length can be selected from four sizes at no additional cost, based on the combination of standard and short-type belts on both sides



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.



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