

# MASAKI



Pie Roller

## Comprehensive Catalog



IR



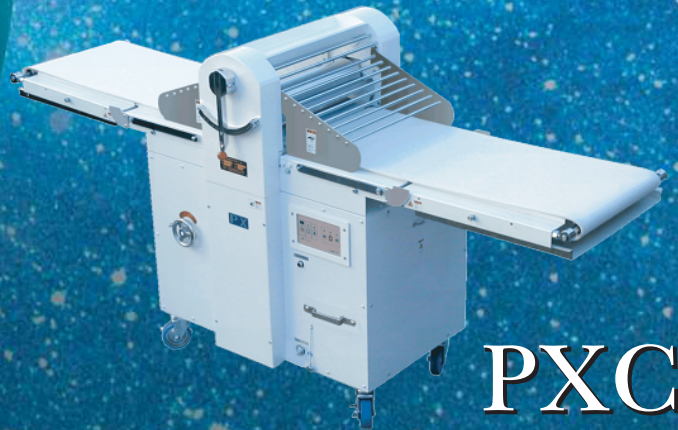
PRA



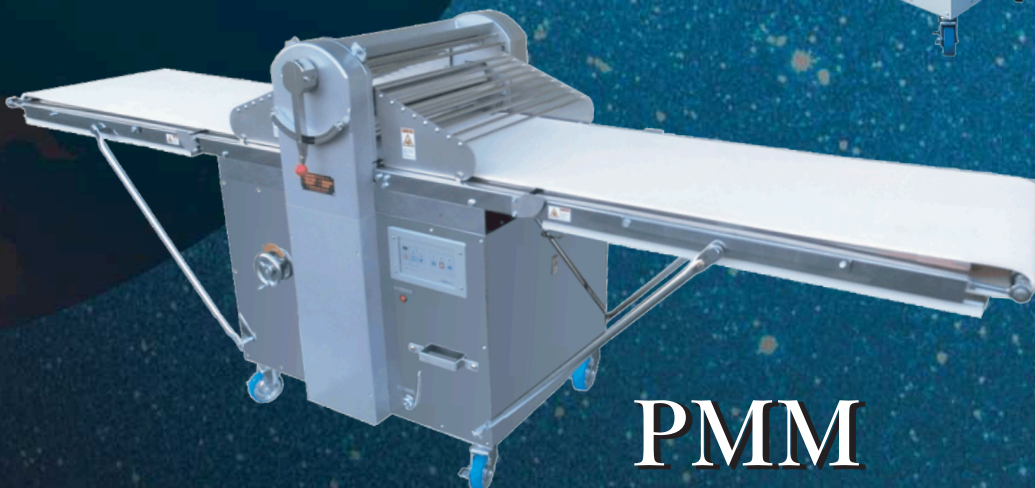
### Pie Roller for Sheeting Bread and Confectionery Dough



PRT



PXC



PMM

# Pie Roller for Sheeting Bread and Confectionery Dough

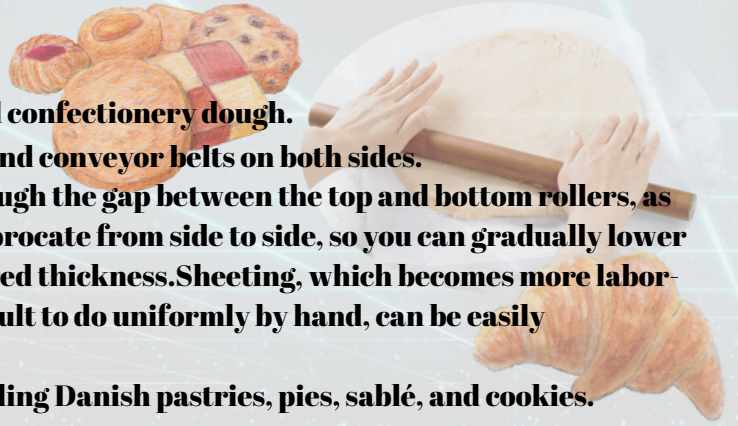
## What is a Pie Roller?

It is a machine that uniformly sheets bread and confectionery dough.

It is composed of two rollers (top and bottom) and conveyor belts on both sides.

The dough carried by the conveyor passes through the gap between the top and bottom rollers, as set by the operator. The conveyor belt can reciprocate from side to side, so you can gradually lower the upper roller to finish the dough to the desired thickness. Sheeting, which becomes more labor-intensive as the quantity increases and is difficult to do uniformly by hand, can be easily accomplished with a pie roller.

It can be used in a variety of applications, including Danish pastries, pies, sablé, and cookies.



The newly introduced PRA model offers improved usability, hygiene, and safety, all while keeping the price affordable.

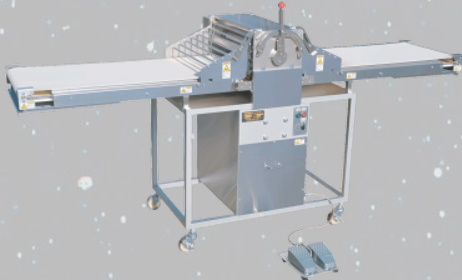
This standard model is attractive due to the use of stainless steel for all parts that come into contact with the dough and the lightweight design, which enhances both ease of handling and power.

The IR model is the first standard pie roller with an all-stainless steel design, taking into account the growing concern for hygiene in recent years. It is also equipped with new features that allow for easy and safe cleaning.

The pie roller lineup includes five models: the PXC model, reliable for long hours of use in stores; the compact PRT model; and the PMM model, ideal for mass production and factory use.

Latest standard model

### Pie Roller PRA



Roll spacing up to 32mm

The exterior is made of stainless steel

Dough Capacity about 3 kg

Stainless Steel Roll

Foot switch included

Overall length selectable

Special Stainless Steel Model

### Pie Roller IR



Roll spacing up to 32mm

The exterior is made of stainless steel

Stainless Steel Roll

Dough Capacity about 3 kg

Overall length selectable

Foot switch included

Adjustable operating speed

Reliable and powerful model

### Pie Roller PXC



Roll spacing up to 25mm

Combined moulder option

Stainless Steel Roll

Dough Capacity about 3 kg

Overall length selectable

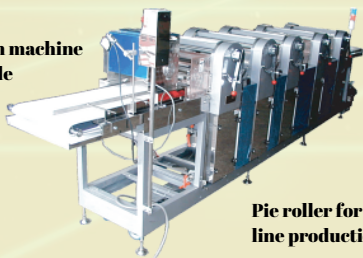
Foot switch included

Adjustable operating speed

## Special orders are accepted

For any requests regarding the pie roller, such as extending the roll width, changing the total length, or adjusting the height, please feel free to consult with us.

Custom machine example



Pie roller for line production

Compact tabletop model

### Pie Roller PRT



Roll spacing up to 20mm

Stainless Steel Roll

Dough Capacity about 1.2 kg

Dedicated stand option

Foot switch included

Medium-sized model suitable for mass production

### Pie Roller PMM



Roll spacing up to 25mm

The exterior is made of stainless steel

Stainless Steel Roll

Dough Capacity about 5 kg

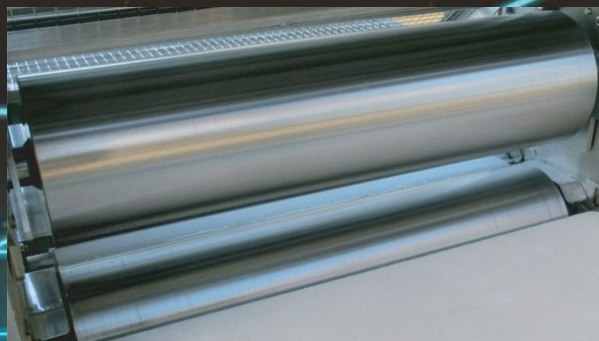
Overall length selectable

Foot switch included

Adjustable operating speed

# All pie roller models currently on sale are equipped with stainless steel rollers.

Since the rollers come into the most contact with the dough, we use stainless steel rollers to eliminate concerns about coating peeling. Stainless steel rollers are often only found in high-end machines due to their cost, making this an important factor when choosing a model.



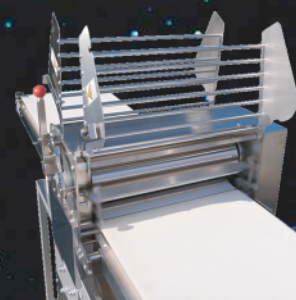
## Foot Switch

Included with all pie roller models, it allows both hands to be free, making operation very convenient. It is easily replaceable with a connector attachment.



## Safety Guard

The safety guard, which prevents hands or other objects from entering the rollers, is now made of stainless steel on all models. The PXC and PMM models feature a detachable guard, while other models use a lift-up type.



## A wide range of customizable options available

With our in-house manufacturing capabilities, we deliver the perfect machine tailored to each customer's needs.

In addition to the standard specifications, we offer a wide range of free and paid options. For more details on each option, please contact us.

### Power Plug



3 phase 20-amp 250W  
straight type plug



hook-type plug

Machines with a 200-volt specification come standard with a grounded 3-phase 20-amp 250W straight type plug. If you prefer a hook-type plug, please let us know when placing your order.

### Machine Total Length

For machines with selectable total lengths, you can choose from the dimensions listed in the catalog. Please select based on your layout and intended use.

The PRT model is available in only one size.

### Conveyor Belt

In addition to the standard cotton belt, we also offer an easy-to-clean, non-stick resin belt, as well as a highly durable resin belt that is convenient for cutting dough directly on the belt.



### Electrical Specifications

In addition to the standard three-phase 200-volt specification, please feel free to consult us about household 100-volt power supplies or 380-volt specifications for overseas use.



This highly recommended model features improvements in ease of use and hygiene, along with advanced safety functions for cleaning.

# Special PieRoller **IR** アイ・アール

- Roll spacing up to 32mm
- Foot switch included
- Overall length selectable
- The exterior is made of stainless steel
- Dough Capacity about 3 kg
- Adjustable operating speed
- Stainless Steel Roll



Improvements in both safety and operability.

Measures to prevent flour from entering the interior of the machine.



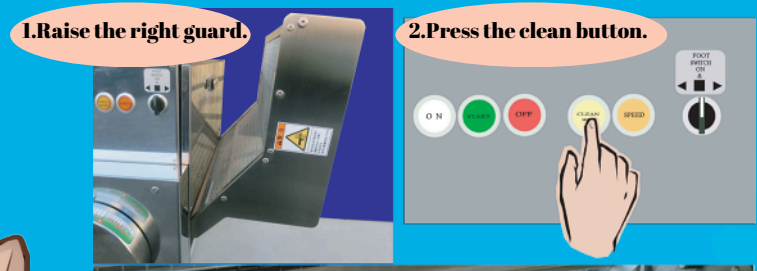
All-stainless steel construction.

The scraper can also be easily attached and detached.



Equipped with a cleaning operation mode.

The operation is simple.



# The reason why it is chosen as the best in each position.

## For the user as well.



- The wider maximum roller clearance allows thicker dough to pass through, making the work more efficient.
- Cleaning can be done quickly and safely, allowing you to move on to the next task immediately.
- Each part can be adjusted to the desired speed, and pattern memory is also available. It can easily switch to ultra-low speed operation with one touch, such as for feeding into a cutter machine.
- There is a wide space under the machine, allowing for various items to be stored.
- Since most of the machine's surface metal parts are made of stainless steel, the risk of foreign material contamination is minimized.

## For the site manager as well.



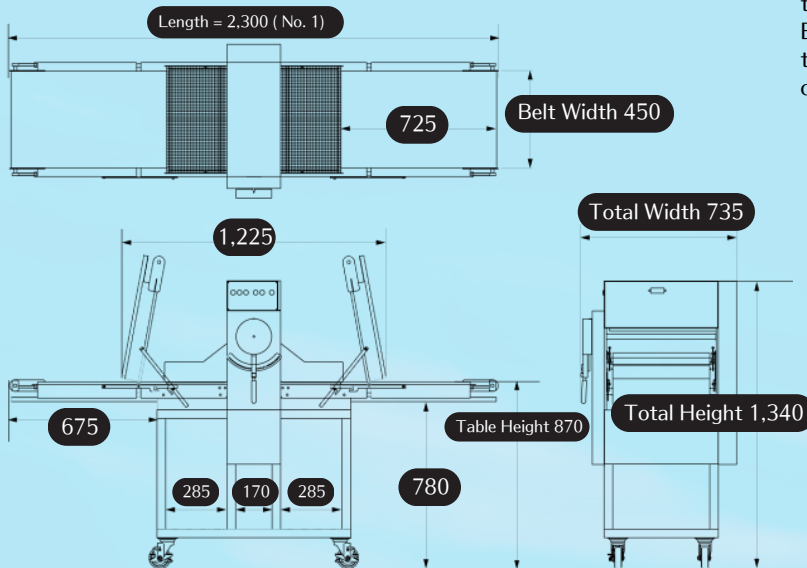
- Since cleaning is safe and quick, the machine remains clean at all times, leading to improved productivity.
- There are almost no gaps for flour or dough to enter the interior of the machine, ensuring that the inside remains hygienic.
- Compared to previous stainless steel models, this one is more affordably priced, making hygiene management more accessible.
- In addition, we have taken all possible safety measures, such as the installation of anti-entrapment guards on conveyor belts.

## For the maintenance personnel as well.

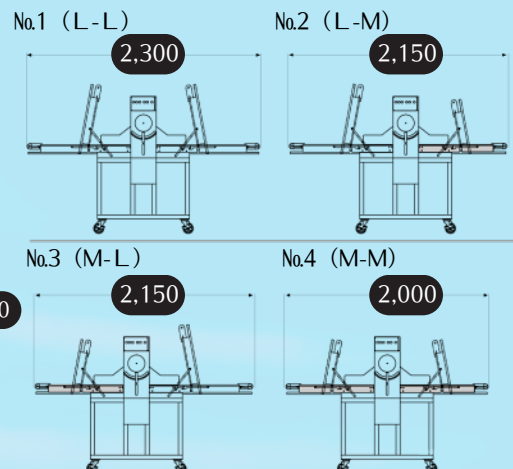


- The chain tension can be adjusted separately for each part.
- The power box is located at the top, making operation easier.
- The weight reduction of components such as the belt drive rollers reduces the burden during belt replacement.
- The removal of the previously cumbersome front cover has become much easier.
- The height of the conveyor table can be finely adjusted.

Dimensional Drawing (Units: mm)



There is a standard L-size table and an M-size table that is 15 cm shorter than the L-size. By combining L-size and M-size, you can choose the total machine length from the following four options.



Standard Specifications (Units: mm)

Model	Roller length	Roller Diam.	Roller gap	Working dimensions	Dimensions-Closed	Dough Capacity	Motor	Weight
IR	450	120	0.5 ~ 32	2,300×735×1,340	1,225×735×1,415	3kg	200V 3P 0.6kw	195kg

Pie Roller  
Strong Type

# PXC

Roll spacing  
up to 25mm

Foot switch  
included

Overall length  
selectable

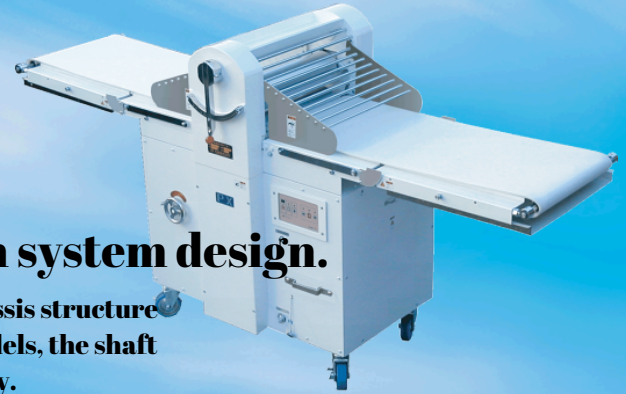
Dough Capacity  
about 3 kg

Adjustable  
operating speed

Stainless Steel  
Roll

Moulder dual-use  
option available

**A long-selling model**  
**widely used by many**  
**major chain bakeries.**



## Wide Roller Clearance

The roller clearance can be widely adjusted from 0.5mm to 25mm.

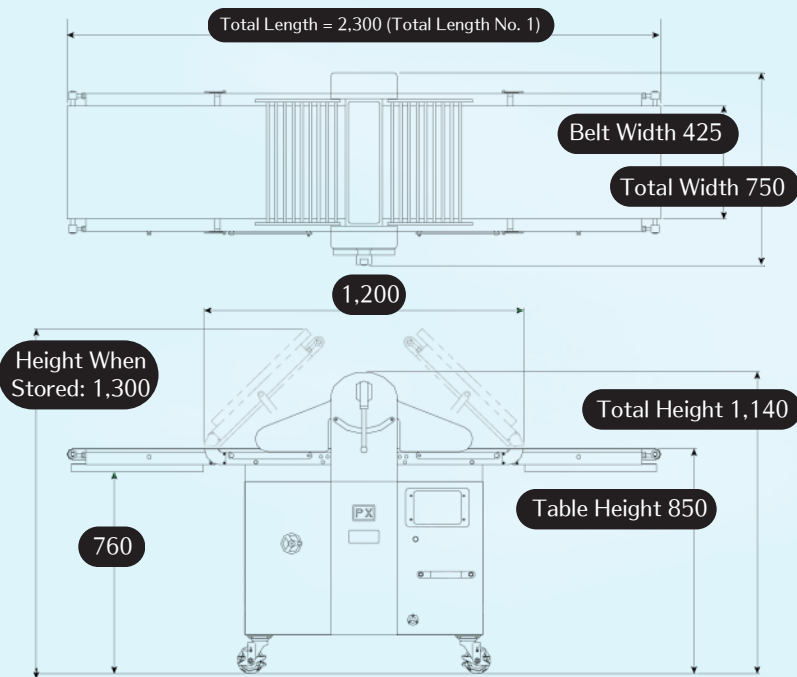
In particular, it is ideal for the production of croissants and Danish doughs, which are produced while cooling during production.

## 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.

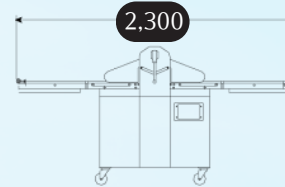
### Dimensional Drawing (Units: mm)



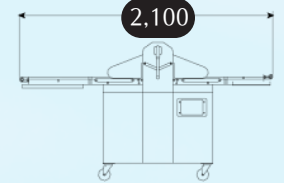
### Overall length view

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

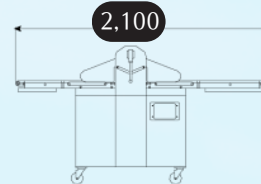
No.1 (L-L)



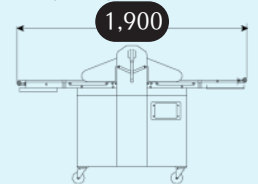
No.2 (L-M)



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

## OPTION

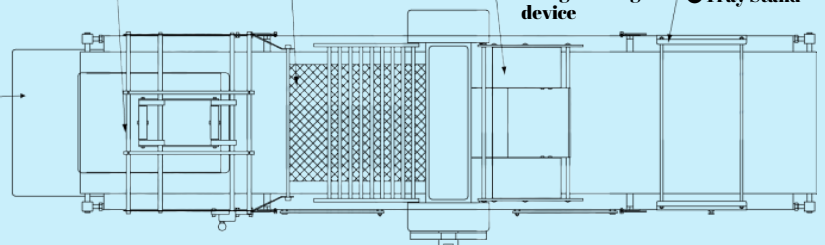
You can use the pie roller as a moulder

### ● Complete pressurization device

It can be used as a moulder mold that is convenient for molding bread and dock pans

### ● Dough dosing device

It can be put directly into the roll when degassing small dough balls



The pressurization device and dough loading device are exclusive options for the PXC type

# Pie Roller **PMM** ピーエムエム

- Roll spacing up to 25mm
- Foot switch included
- Overall length selectable
- Dough Capacity about 3 kg
- Adjustable operating speed
- Stainless Steel Roll
- The exterior is made of stainless steel

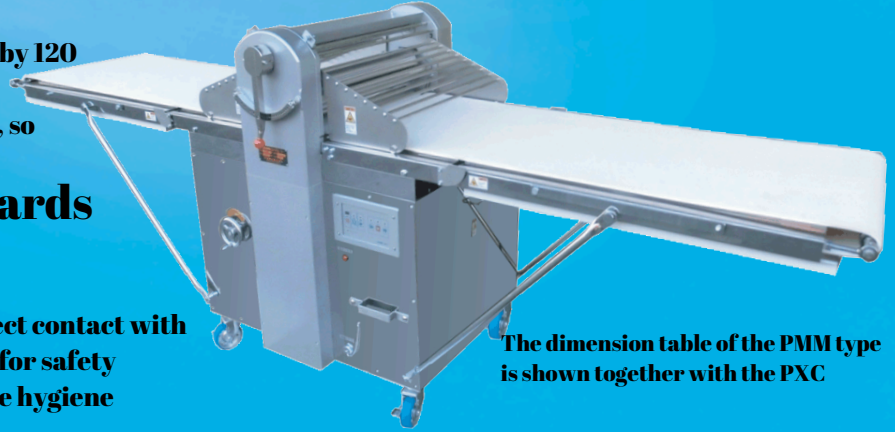
**Roll width: 550 mm,  
total length: up to 3 m**

Based on the PXC type, the roll width is extended by 120 mm and a wide-size roll of 550 mm is installed.

The machine length can also be selected up to 3 m, so more dough can be produced at once.

**Exterior cover and safety guards are made of stainless steel**

In addition to the main roll, which comes into direct contact with the dough of the bread, stainless steel is also used for safety guards and part of the exterior to further enhance hygiene



The dimension table of the PMM type is shown together with the PXC

# Mini-Pie Roller **PRT** ピーアールティー

- Roll spacing up to 20mm
- Foot switch included
- Dedicated Stand option available
- Dough Capacity about 1.2 kg
- Stainless Steel Roll
- 100V Specification option available

**Compact** It is also very useful in small bakeries, confectionery stores, and laboratories

**Powerfull** The thick roller with a diameter of 10 cm makes it easy to produce and manufacture laminated dough and form frozen dough.

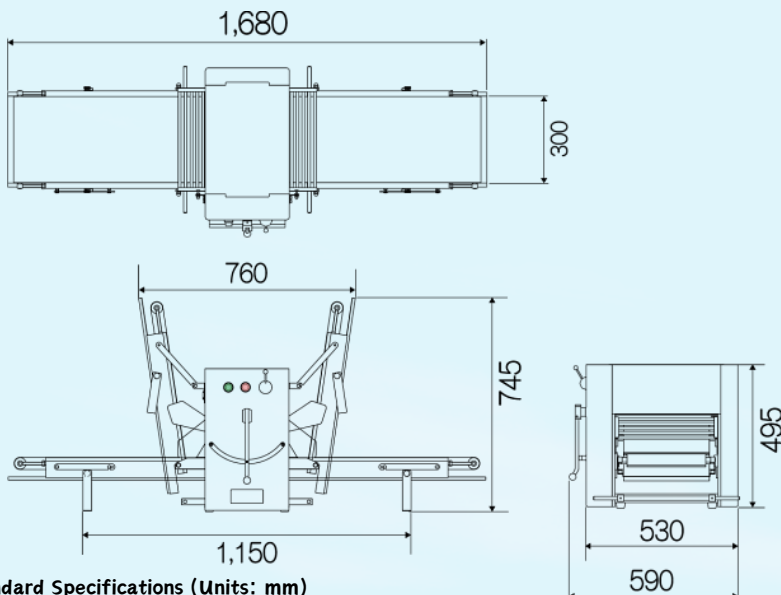
**Clean** Stainless steel roll and stainless steel cover for clean use

**Simple** Easy operation by simply turning on the power and operating with a foot switch or lever

**Option** A dedicated stand is available, and it is possible to manufacture a 100-volt power supply specification for home use.



Dimensional Drawing (Units: mm)

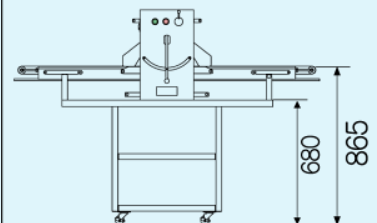


Standard Specifications (Units: mm)

Model	Roller length	Roller Diam.	Roller gap	Working dimensions	Dimensions-Closed	Dough Capacity	Motor	Weight
PRT	300	100	0.5 ~ 18	1,680×590×495	760×590×745	1.2kg	200V 3P 0.2kw	85kg

## OPTION

Dedicated Stand

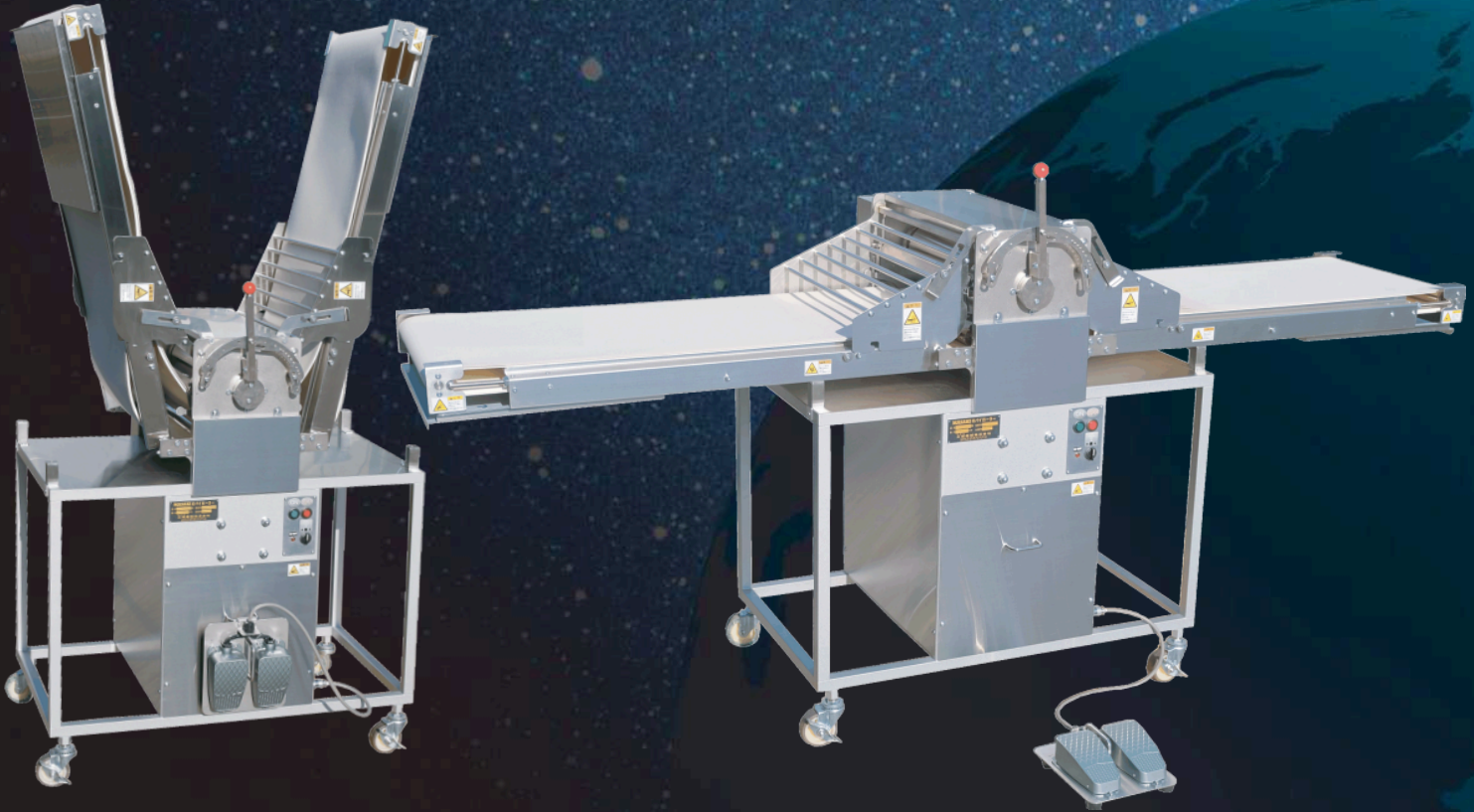


100V household power supply specifications are also available as options.

# New pie roller launched

# PRA

ピーアールエー



## 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

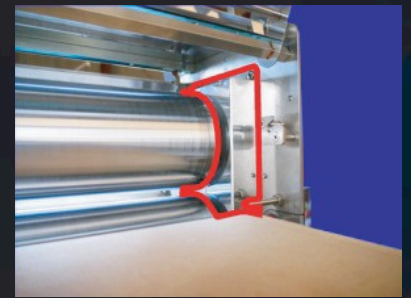
※ The total length can be selected from four sizes at no additional cost, based on the combination of standard and short-type belts on both sides

The new pie rollers offer satisfactory ease of use, improved hygiene and increased safety while keeping costs down.

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

Improved ease of handling and enhanced power through the weight reduction of each component.

Various options are available, such as a manual roll rotation system that enhances efficiency and safety during cleaning.



The chain on the side of the rolls is also covered with a stainless steel cover, improving both safety and hygiene



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.



**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/>

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