

Marra's RobStretcher1010 robotic pizza dough stretcher delivers truly artisanal pizza crusts, quickly and effortlessly. Its innovative operating process faithfully replicates the movements of skilled hands, ensuring exceptional and consistent results every time.

RobStretcher1010 cold-works a wide variety of doughs without stressing them, preserving their structure and quality. The result is a perfectly shaped crust with a well-defined edge and a light, crispy texture.

Built for performance, RobStretcher1010 guarantees consistent output at high hourly volumes, helping you reduce operating costs while overcoming the challenge of skilled-labor shortages - all without compromising on quality.

Standard Features

- Mimics human hand movements to create a well-defined crust without overheating or overworking the dough
- Robust, glove-compatible 7" (178mm) resistive touchscreen allows selection and customization of up to 5 unique dough recipes, with attributes like overall thickness, stretching diameter, crust size, stretching speed, and additional stretching time
- Physical quick operator buttons provide easy access to basic operations, such as stopping and resetting the dough stretching process, with indicators signaling active processes
- Powder-coated steel chassis
- Stainless steel scratch guards
- Plastic cladding
- Removable dough stretching shelf and Teflon® stretching plate for straightforward cleaning and maintenance
- 115V/60Hz/1 Ph electrical supply via attached. 5' (1.5m) cord with NEMA 5-15 plug
- Ethernet port for Industrial 4.0 integration, enabling real-time monitoring, data collection, and remote access for diagnostics and recipe management

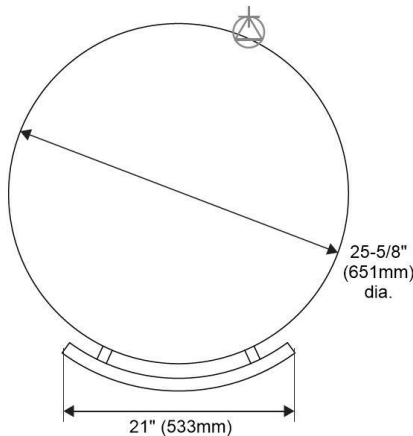
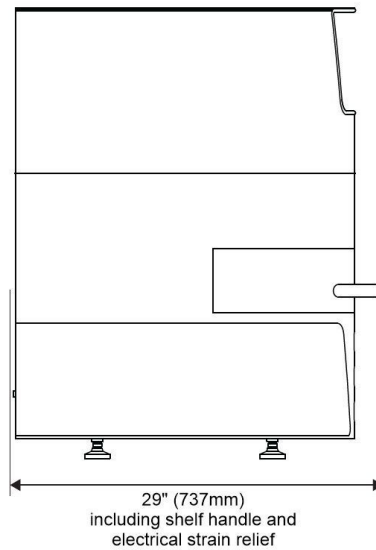
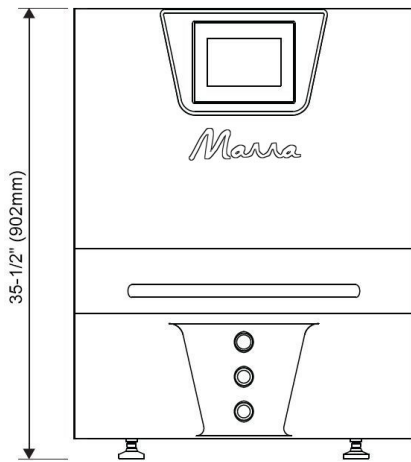
Capacity

Hourly production capacity (max)	Up to 200 pizza crusts
Individual dough portion range	2.5-25 oz. (70-700g)
Stretched pizza crust diameter	12/14/16/18" (300/350/400/450mm) *
Acceptable dough hydration	Up to 90% *

* *It is possible to successfully stretch pizza dough outside of these ranges. If required, please contact Marra Forni for assistance.*



Robotic Dough Stretcher ROBSTRETCHER1010



Electrical connection

115V/60Hz/1 Ph, 6.25 A, 0.75 kW. 5' (1.5m) cord and NEMA 5-15P plug supplied

Dimensional Information

- Exterior: (H x W x D): 35-1/2" x 25-5/8" x 29" (902 x 651 x 737mm)
- Shipping: (H x W x D): 38" x 29" x 31" (965 x 737 x 787mm)
- Weight: 287 lbs. (130 kg)
- Crated Weight: 405 lbs. (184 kg)

Specification

ROBSTRETCHER1010 Item # _____

Unit will be a cULus-listed Marra Forni RobStretcher1010 rotating robotic dough stretcher, intended for stretching pizza dough crusts and other approved food products.

Unit will be capable of stretching dough portions of 2.5-25 oz. (70-700g) of 12-18" diameter (300-450mm), with a capacity of up to 200 crusts per hour.

Operating voltage will be 115V, 60Hz, 1Ph.

Unit will feature a 7" (178mm) resistive touchscreen display with controls permitting selection and customization of up to five (5) unique dough recipes, with attributes including overall thickness, stretching diameter, crust size, stretching speed, and additional stretching time.

Unit will include physical buttons for access to basic operations. Buttons will include indicators that signal active processes.

Unit will feature a removable dough stretching shelf and Teflon stretching plate for straightforward cleaning and maintenance.

Unit will be constructed with a powder-coated steel chassis with stainless steel scratch guards and plastic cladding.

Unit will be supplied with four adjustable bullet feet.

Unit will feature an attached 5' (1.5m) cord and NEMA 5-15P plug.

Unit will feature an Ethernet port for Industry 4.0 integration.

All specifications are subject to change without notice, based on Marra Forni's commitment to ongoing product development and improvement measures. Ovens are designed only for the cooking of manufacturer-approved food products in commercial and institutional settings, and should not be used for any other purpose.