

MANUAL Dough Stretchers

Marra's ManStretcher1020 delivers precision stretched pizza crusts with an authentic artisanal finish.



Features

High Hourly Thouroughput

Makes up to 180
pizza crusts an hour

Gentle Dough Handling

Cold-works dough
without stressing it,
preserving structure
and quality

Identical Results

Provides consistent and
standardized pizza crust
output quickly

Air-Preserving

Keeps air in the dough
for a light, crispy texture
and well-defined edge

Easy Operation

Physical start and stop
buttons provide easy
access to basic functions

Versatile Crust Production

Stretches 8" to 20"
crust diameters

Marra Forni

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