



ROBOTIC Dough Stretchers

Marra's RobStretcher1010 automates dough stretching for precise, consistent results and efficient high volume pizza production.

Features

High Hourly Thouroughput

Makes up to 200
pizza crusts an hour

Customizable Recipes

7" touchscreen stores up
to 5 dough recipes with
adjustable thickness,
diameter, crust size, and
stretching speed

Gentle Dough Handling

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

Industrial 4.0 Ready

Ethernet connectivity
enables real-time monitoring,
data collection, remote
diagnostics, and recipe
management

Easy Operation

Quick-access buttons
simplify stopping and
resetting, with indicators
for active processes

Versatile Crust Production

Stretches 8" to 16"
crust diameters

Marra forni

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