

## AUTOMATIC DOUGH DIVIDER & ROUNDER

- The fastest & most accurate way to divide & round dough
- Divide dough into portions from 50 to 300g
- Round from 50 to 300g
- Dough divider comes with work station stand



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
<b>Dough Divider – 30kg Hopper</b>				
PF-PO300	510x530x830	74	240	930/10
<b>Work Station Stand (Included with PF-PO300)</b>				
—	660x880x960	29	—	—
<b>Dough Rounder – 50 to 300g</b>				
AR300P	510x510x750	48	415	300/10

## PIZZA SHAPING MACHINE

- High thermal conductivity non-stick plates
- Easy to adjust dough thickness
- Plate temperature 130 to 170°C
- Pressing time: from 0.1 to 1.5 sec (Recommended dough temp. 6 to 20°C)
- Interlocked safety guard & start button (machine cannot start until grid is closed)
- Simple operation
- Stainless steel body



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
PRA33	470x590x830	96	240	4750/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ