



PROFESSIONAL DOUGH DIVIDER HOPPER

For years we have been producing various solutions for the processing and lamination of dough.

Our experience allows us to assist customers in the world of baking, pizzeria and pastry.





Space-saving,
very simple to use
and easy to clean



Certified
stainless steel
structure



All parts are
removable and
washable



Respect
for sanitation
regulations



Compliance
with the EC
regulations

Indispensable tool for pizzerias and bakeries, it makes work easier reducing preparation times.

General information

Dough capacity: 30 kg

It divides portions of pasta from 30 to 300 grams

Cutting error: +/-5 g from the desired weight

It works by extrusion of the dough
using a spiral tool

It is equipped with two regulation
systems: feeler and cone

The whole machine is made of stainless steel
and aluminium so as to make it very sturdy
and easy to clean

All parts handled during the working
of the machine are removable by comfortable
handwheels and easily washable without
doing maintenance

The output funnel is easily removable to access
the replacement of the reducing bushes

Carrying out constant cleaning,
it does not require any particular maintenance

Available in different voltages on request

A speed variator is available on request



All machines are manufactured taking into
consideration the customer's requests.
The company guarantees an
ALL MADE IN ITALY product and service.

Technical features

Dough capacity	30 Kg
Height	540 mm
Width	500 mm
Depth	840 mm
Weight	74 Kg
Volt	400
Kw	0.93

Spiral in stainless steel inside the tank.



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