PREP-DOUGH-510-01

Commercial Dough Divider, 510x530 x 830mm High



510 x 530 x 830
W X D X H (MM)

74kg
WEIGHT

10A single phase
POWER

OVERVIEW

A dough machine that saves time and gives consistent bases and portions. Highlights: This Professional Machine Enables the Division of Dough Loaves to Make Pizza.; This Tool with Its Compact Size is Also Ideal for Handicraft Enterprises and Pizzerias.; It is Possible to Insert Up to 30 Kg of Non-Raised Dough Mixture, It is Therefore Possible to Select the Cone Most; Suited to the Desired Weight: in This Way, Correctly Divided Portions are Obtained, Ready for Leavening.; Dividers are Innovative Equipment Conceived for An Excellent Dough Making.; They are , Designed for An Easy and Intuitive Use, Basically Different Because of Their Constructive Solidity and Reliability..

FULL SPECIFICATIONS

Dimensions (W x D x H)	510 x 530 x 830mm
Weight	74kg
Power	10A single phase (930W)
Warranty	2 Years Warranty