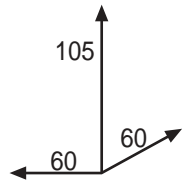


**NEW**



## MANUAL CUTTER WITH VARIABLE SIZES FROM (100G-700G)

- Ideal machine for portioning and cutting any type of dough.
- Works manually
- Precise and silent and needs practically no maintenance
- It's the only machine that portions dough balls from 100g-700g
- Cuts and portions 24 pieces in one movement
- Bowl and blades in stainless steel
- For different weight of dough balls you change only the quantity of dough
- Dimensions: 61x60x105h
- Weight: 200kg



**EXAMPLE:**

200 gr. x  
24  
4.800 gr.



**AFTER  
20 SECONDS**  
24 Pieces of  
pizza dough  
200 gr.



**NEW**

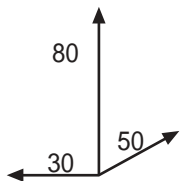


## ROUNDING MACHINE

- The ROUNDING MACHINE operates without heating the product and rounds dough perfectly
- Without regulating machine it rounds dough balls of any size continuously
- Constructed with selective material and conforms with normal CE
- The ARR 300 operates from 50-300 gr.
- The ARR 1300 is capable of rounding pieces from 50-1300 gr. 3500/4000 pieces per hour.



**ART. ARR300**

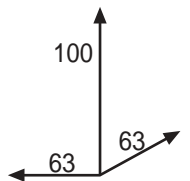


PESO	VOLT	WATT
47	220/380	500/650

**NEW**



**ART. ARR1300**



PESO	VOLT	WATT
116	380	850

**NEW**



## ELECTRIC DOUGH DIVIDER

- The automatic dough divider is ideal in achieving precision for 50-300gr Of dough.
- Made in stainless steel, highly secure to operate.
- Dismantles easily for accurate cleaning.
- Capacity: 30kg. Production: 250/300kg per hour
- Single o Three phases
- Dim. = 47x78x60h
- Weight.= 65kg.

**Art. = SPEL1**

NB: can be connected to rounding machines 300/1300

L	P	PESO	VOLT	WATT
470	780	65	220/380	700/500

**MOD. SPEL1**

