



## 50 KG. KNEADER

- With an adjustable arm it mixes any type of dough without warming it
- **Two speed model**
- With wheels
- Weight 440kg.
- Bowl capacity kg.50
- Dim. 620/820/140h

ART. TUF521

## DOUGH DIVIDERS AND ROUNDERS

- divides and rounds the pizza portions from 50 to 300 g.
- produces 900 pizza portions every 15 min.**
- weight 500kg.
- dim.700/800/148h

ART. SPEAM 1

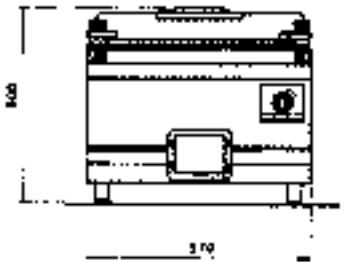
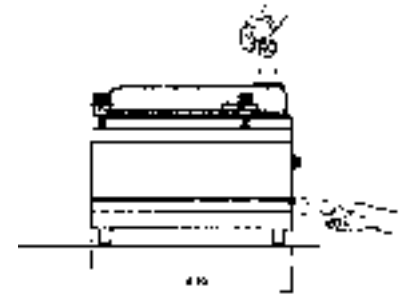


## ROUNDING MACHINE

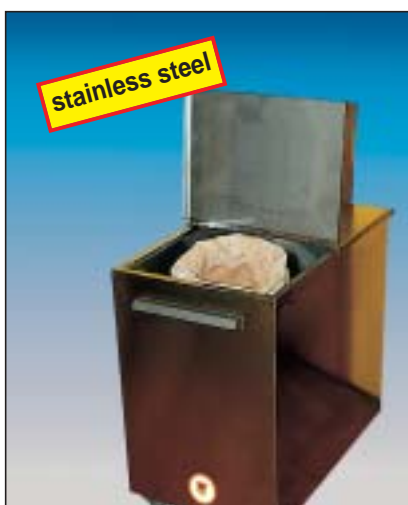
- It is the smallest and most simple machine for rounding the pizza portions
- the working process allows you to make perfect pizza portions (without air inside the dough)
- **it can round pizza portions from 50 to 300g.**
- it includes one rounder for the pizza portions
- to rest upon a table
- 380 volts tension (220 volts on request)
- **it can produce up to 200 pizza portions in 15 minutes**
- quick and easy to clean
- dim. 61/57/50h weight 72 kg.
- **N.B. The support is not included**

Rounding machine ASTAT1

Support with whells SUASR1



| CA01    | CA02     | CA03      | CA04      | CA05      | CA06      |
|---------|----------|-----------|-----------|-----------|-----------|
| 50 / 80 | 90 / 130 | 140 / 180 | 190 / 230 | 220 / 260 | 260 / 300 |



## HOPPER

- necessary and useful to contain two 25 kg. bags of flour
- in 18/10 stainless steel
- dim. 40/70/70h

ART. TRAM01

**SUPER PRICE**

## HANDWASHER

- all in 18/10 stainless steel complete with blender for hot or cold water
- manoeuvrable with the knee
- it includes paper bag container that can be opened by foot and extracted for cleaning
- two different dimension models

LAVM40=35/40/95h

LAVM50=50/50/95h

