



Automatic Dough Divider - PF-PO300

Quick Overview

Automatic dough divider - PF-PO300

- 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.
- Prismafood dividers are innovative equipment conceived for an excellent dough making.
- They are made in Italy, designed for an easy and intuitive use, basically different because of their constructive solidity and reliability.

Â

Description

Automatic dough divider - PF-PO300

- 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.
- Prismafood dividers are innovative equipment conceived for an excellent dough making.
- They are made in Italy, designed for an easy and intuitive use, basically different because of their constructive solidity and reliability.=

Dough Divider – 30kg Hopper

Productivity per hour up to 700 balls (250 gr.)

Capacity: 30 kg

Dough portion from 50 to 280 gr

Designed for an easy and intuitive use

The fastest & most accurate way to divide & round dough

Single Phase Outlet

Dough divider comes with workstation stand

Machine is equipped with an ADJUSTING COLLAR NUT, 5 REDUCTION BUSHINGS and a FUNNEL

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	74
Width (mm)	510
Depth (mm)	530
Height (mm)	830
Packing Width (mm)	600
Packing Depth (mm)	960
Packing Height (mm)	680
Power	240V; 930W/10A
Warranty	2 Years Parts and Labour