

PRODUCT INFORMATION SHEET

PANIRECORD DIVIDER Easy and efficient handling

A rectangular divider suitable for traditional breads, shapes dough pieces into bread rolls or French baguettes thanks to interchangeable grids. Includes a fat press to spread butter for pastry or confectioneries. **Dimension Capacity**: 40 x 40 x 13cm, 25 liters, 4 to 16kg



INCLUDES

- Folding grid support
- Non adhesive cover
- Flour anti-spatter kit
- Pressure adjustment
- Transfer tray for dough pieces ready to bake

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- Flour bin
- Grid support

Power	Divisions	Division Dimension (mm)	Weight of Dough Pieces	Height (mm)	Width (mm)	Depth (mm)
3 phase, 415V	20	120 x 80	200g (min) 800g (max)	1170	640	680

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