



DOUGH  
DIVIDER  
ROUNDERS

# DIVIDE AND CONQUER

Welcome to effortless dough shaping. The Italiana FoodTech line of dough divider rounders automates the dough shaping process, producing a consistent product no matter who makes it. Making evenly portioned and shaped dough has never been easier.

With three models available there is a divider rounder for every need and budget. With the ability to produce over 6000 pieces per hour, manually dividing and rounding dough at your pizzeria or bakery will be a thing of the past!



## IDR/A - AUTOMATIC

An **automatic** hydraulic machine, with two cylinders for pressing, one cylinder for cutting and one for rounding. The control panel allows adjustment of pressing, rounding and shaping chamber opening times. A knife cleaning button ensures that the last portions are as perfect as the first. With the ability to store up to 10 different programs, and language settings that can be adjusted based on the users needs, the SPA A is the premium solution for your dough dividing and rounding needs.



hydraulic

1. Insert the plate
2. Press the Start buttons
3. The machine presses, cuts and rounds automatically
4. Remove the plate with the shaped balls

Models	Divisions	Dough Ball Weight		Dough Balls Per Hour	Electrical
IDR/A-11	11	6.3/17.6 oz	180/500 g	2000/H	1.45 Kw
IDR/A-15	15	5.3/12.7 oz	150/360 g	2700/H	1.45 Kw
IDR/A-18	18	4.2/9.8 oz	120/280 g	3200/H	1.45 Kw
IDR/A-22	22	2.1/7.7 oz	60/220 g	3800/H	1.45 Kw
IDR/A-30	30	1.4/4.4 oz	40/135 g	5400/H	1.45 Kw
IDR/A-30s	30	1.2/3.9 oz	34/110 g	5400/H	1.45 Kw
IDR/A-36	36	0.9/3.2 oz	25/90 g	6400/H	1.45 Kw
IDR/A-52	52	0.4/1.1 oz	12/30 g	9300/H	1.45 Kw



## IDR/S - SEMI AUTOMATIC

A **semi automatic** hydraulic machine, with two cylinders for pressing and one cylinder for cutting. The control panel allows for adjustment of the pressing and shaping chamber opening times. Rounding is done with a manual lever. A knife cleaning button ensures that the last portions are as perfect as the first. The IDR/S is equipped with the ability to store up to 10 different programs and language settings that can be changed according to the user's needs.



hydraulic

1. Insert the plate
2. Press the Start buttons
3. The machine presses and cuts automatically
4. Operate the rounding lever
5. Remove the plate with the shaped balls

Models	Divisions	Dough Ball Weight		Dough Balls Per Hour	Electrical
IDR/S-11	11	6.3/17.6 oz	180/500 g	1300/H	1.45 Kw
IDR/S-15	15	5.3/12.7 oz	150/360 g	1800/H	1.45 Kw
IDR/S-18	18	4.2/9.8 oz	120/280 g	2100/H	1.45 Kw
IDR/S-22	22	2.1/7.7 oz	60/220 g	2600/H	1.45 Kw
IDR/S-30	30	1.4/4.4 oz	40/135 g	3600/H	1.45 Kw
IDR/S-30s	30	1.2/3.9 oz	34/110 g	3600/H	1.45 Kw
IDR/S-36	36	0.9/3.2 oz	25/90 g	4300/H	1.45 Kw
IDR/S-52	52	0.4/1.1 oz	12/30 g	6200/H	1.45 Kw

## IDR/M - MANUAL

With a **manual** dough divider rounder, the pressing, cutting and rounding are done with levers, while the shaping chamber is adjusted using a joystick with a numerical scale. Eliminate the need for skilled labour when preparing dough. With the easy to use manual dough cutter rounder, everybody can make perfect dough balls.



mechanical

1. Insert the plate
2. Press using the levers
3. Cut using the levers
4. Operate the rounding lever
5. Release lever
6. Remove the plate with the shaped balls

Models	Divisions	Dough Ball Weight		Dough Balls Per Hour	Electrical
IDR/M-11	11	6.3/17.6 oz	180/500 g	900/H	0.55 Kw
IDR/M-15	15	5.3/12.7 oz	150/360 g	1200/H	0.55 Kw
IDR/M-18	18	4.2/9.8 oz	120/280 g	1400/H	0.55 Kw
IDR/M-22	22	2.1/7.7 oz	60/220 g	1900/H	0.55 Kw
IDR/M-30	30	1.4/4.4 oz	40/135 g	2700/H	0.55 Kw
IDR/M-30s	30	1.2/3.9 oz	34/110 g	2700/H	0.55 Kw
IDR/M-36	36	0.9/3.2 oz	25/90 g	3200/H	0.55 Kw
IDR/M-52	52	0.4/1.1 oz	12/30 g	4600/H	0.55 Kw



All machines supplied with 3 plate inserts.

All machines are 220V 3 Phase machines.  
(alternative voltage is available)



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MANUFACTURING AND DISTRIBUTING  
PIZZA AND PASTA EQUIPMENT, IN ITALY  
AND NORTH AMERICA.

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QUALITY! AND MOST IMPORTANTLY, WE  
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