

# DOUGH MACHINES

italiana  
FOODTECH



# WHAT DOES OUR DOUGH ROUNDER/CUTTER DO FOR YOU?

Our semi-automatic dough divider-rounder is able to cut and round 600-800 pieces of dough per hour. Forget about cutting, weighing and rounding two balls at a time, this machine does it all and with same hand-made results.

## BENEFITS TO YOU!

- Lower labour cost: up to 80% less time needed to cut and shape the dough.
- Consistency: no matter who is performing the task, your dough balls will always be cut and round in the same way, guaranteeing you a perfectly shaped ball.
- Flexibility: Operation of the machine is conducive to all levels of experience.
- Perfection: The rounding process involves a tray which moves in a circular motion and cups that simulate the shape of a human hand, giving the product an artisanal result.

## FEATURES

- Cut the dough in 11 or 14 pieces, depending on the selected model.
- Made in Italy, this machine has a solid and sturdy construction.
- Sealed timer can be set for up to 3 minutes and is protected from dust and dirt.
- Hand-rounded results, mimics human movement
- Ability to round balls from 110 to 650 grams.
- Stainless steel components.
- Minimal power consumption
- User-friendly and easy to operate and disassemble when needed
- Protective cage for added safety.
- ETL certified.

## HOW IT WORKS:

- Place the dough into the stainless steel bowl
- Place the bowl under the cutter and pull the release lever
- Remove each piece and place it on the tray's marked spot (under the cup section).
- Set the time and press the START button.
- The machine will stop when the dough balls are ready.



### Rounder Cup Sizes

- A: 250-300 gr.
- B: 175-225 gr.
- C: 150-200 gr.
- D: 110-150 gr.
- E: 480-650 gr.\*
- F: 320-480 gr.\*

\*E&F Available for IDR-11 Only

## DOUGH ROUNDER/CUTTER

Model	Dough Pieces	Pieces/Hour	WxDxH Cm.	WxDxH In.	Weight	Power	Electrical
IDR-14	14	800	585x685x875	23x27x35	96kG. 221LB.	0,3Kw 0.4hp	115 Volts
IDR-11	11	650	585x685x875	23x27x35	96kG. 221LB.	0,3Kw 0.4hp	115 Volts

## WHAT MAKES OUR DOUGH STRETCHER UNIQUE?

Our dough stretcher is made to simulate human hands stretching the dough. On both sides, under a felt layer, are two specially engineered massaging rollers. When in contact with the dough, rollers gently massage it into a perfectly round shape—thin in the middle and gradually thicker towards the crust. Unlike the other brands, this stretcher allows you to achieve a perfectly round pizza without squeezing the crust or the need to pre-bake it.

## BENEFITS TO YOU!

- Lower labour costs: Anyone can operate the dough stretcher.
- Consistent product: Product maintains its artisanal consistency when the stretcher is operated by all workers.
- Opportunity: This stretcher encourages confidence in self-regulated skills needed for a start-up pizza business or enhance a current business.

## FEATURES:

- Can stretch dough from 15 to 40 cm wide, depending on the selected model
- Control over the thickness of dough produced.
- Made in Italy, this machine has a solid and sturdy construction.
- Parts are easily replaceable over time
- Hand stretched results—mimics human movement
- Minimal power consumption
- User friendly & easy to operate
- ETL certified
- Fully automatic machine also available

## HOW IT WORKS:

- Set the desired thickness only once.
- Take the proofed dough ball, dust it with flour and place it in the center circle (between the two disks.)
- Pull the release lever down. When they touch, shift the red handle over to the right.
- Release and the dough will be stretched and ready to top.



Model	Pizza Diameter	Pizza/hour	Felt Diameter	WxDxH Cm.	WxDxH In.	Weight	Power	Electrical
IPZ-40	15-40 6"-15"	200	40cm (16")	585x685x875	23x27x35	120 kg (265lb)	0,55Kw 0.8hp	115 Volts
IPZ-50	16"-20"	200	50cm (20")	585x685x875	23x27x35	150kg. (330lb)	0,75Kw 1.0hp	115 Volts



# WHAT MAKES US EXPERTS?

WE HAVE DECADES OF INDUSTRY EXPERIENCE  
MAKING AND SELLING PIZZA EQUIPMENT,  
IN ITALY AND NORTH AMERICA, WE KNOW  
EQUIPMENT BUT WE ALSO KNOW PIZZA! AND  
WE UNDERSTAND YOUR NEEDS.

## “TRY BEFORE YOU BUY”

Visit our main showroom in Toronto or our  
Vancouver branch and try for yourself.

Selling and servicing in  
Canada and USA with pride!