AUTOMATIC DOUGH ROUNDER DIVIDER













DR15AK/DR22AK DR30AK/DR36AK

Standard Features

- Automatic dough rounder and divider is particularly suitable to make balls doughs very quickly, for a very highquality final product.
- Ideal for doughs for pizza shops, bakeries and restaurants
- Heavy duty hydraulic movement system.
- Touchscreen control, up to 10 customizable programs
- Frame made in thick non-toxic painted steel.
- Stainless steel inox knives system.
- Polyethylene PETG loading plates included
- Equipped with casters and feet.

Settings:

- Up to 10 customizable programs.
- Pressure
- Cavity high opening.
- Rounding

All of them to find the right match for your balls finishing.



DR15AK



*Estimated on 20 sec per batch Complete



1-year parts and labor warranty (US Only)

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Intuitive Controller



Finish balls consistency



SPECIFICATIONS				
	DR15AK	DR22AK	DR30AK	DR36AK
Divisions	15	22	30	36
Min. Portion ball	5.26 oz (150 gr)	2.11 oz (60 gr)	1.41 oz (40 gr)	1.19 oz (30 gr)
Max. Portion ball	12.34 oz (350 gr)	7.76 oz (220 gr)	4.76 oz (135 gr)	3.88 oz (110 gr)
Head Diameter	15.74" (40 cm)	15.74" (40 cm)	15.74" (40 cm)	15.74" (40 cm)
Motor Power (Hp)	1	1	1	1
Bowl cavity capacity	187 oz (5.3 Kg)	176.37 oz (5 Kg)	141.09 oz (4 Kg)	141.09 oz (4 Kg)
Power Supply	220V/50-60Hz/3ph	220V/50-60Hz/3ph	220V/50-60Hz/3ph	220V/50-60Hz/3ph
Amps	7 amps	7 amps	7 amps	7 amps
Plug / Connection	Wire - No Plug	Wire - No Plug	Wire - No Plug	Wire - No Plug
External Dim. WxDxH	26" x 26" x58"	26" x 26" x58"	26" x 26" x58"	26" x 26" x58"
Shipping Weight (lbs)	662	662	662	662



Notes:

• Dough Capacity Calculated with 55% of hydration. The maximum capacity may vary depending on the ingredients

