

Pizza Equipment Professionals

M48/700 Automatic Dough Divider & Rounder

The Friul Co. Automatic Dough Divider & Rounder works continuously when there is fresh dough inside of the dough container; pushing out perfectly portioned dough balls into the Rounder below. The machine has built in safety features that direct the moving parts to stop when the front or upper door of the Divider is opened.

The Dough Divider can make cuts of dough between the portions of 2oz to 23oz, and a chute brings the portions from the Dough Divider into the Dough Rounder which then gently 'hops' the dough between two Anodized Aluminum plates until the final product comes out of the other side of the Rounder perfectly shaped and closed.

This machine is extremely easy to use, quick to clean, and allows you to work without any manual labor; shortening the amount of time and effort needed to get a finished product that looks as if it had been done by hand. The Divider has two different speed settings, capable of an output of 2,000 to 3,000 dough balls per hour.



Dimensions & Power Specs	M48/700 Combination
External Dimensions (L x W x H)	36" x 32" x 65.5"
Net Weight	475 Lbs.
Power	120VAC - 60Hz - 1 Phase
Dough portion capability	2 oz. to 23 oz.
Tank capacity	48 kg (105 Lbs)
Hourly production	2,000 - 3,000 per hour

*Friul Table Top Rounder Only, Model R10 is also available.
Contact our office for more information.

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