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MUSHTAQ'S FOOD MACHINERY

Dough Divider / Rounder

Machine Key Features

- 20Kg Stainless Steel Hopper
- Balls from 30 to 250g
- Dividing & Rounding all in one.
- Fast production 2200pcs/hr
- Very Easy to use
- Occupies very little space
- Consistant product size
- Labour saving machine



Full Description

Dough Divider & Rounder, this automated machine offers marvelous time saving, reducing labour costs whilst producing consistent accurate portions and size of dough balls.

This compact commercial machine handles soft and firm dough with interchangeable extrusion cones, covering the whole weight range from 30 to 250g. perfect for the production of Naan Bread, Chapatti / Roti, Pitta Bread Loaves, Rolls etc.

The machine is robust easy to handle, reliable and simple to operate

Technical Specifications

Model	MFM30/250	Length	560mm
Power	230V	Width	790mm
Phase	Single	Height	1250mm
Amps	13	Capacity	20kg
Weight	150kg	Speed	2200pcs/hr

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