



Compact

COUNTERTOP DOUGH DIVIDER & ROUNDER

The Friulco Compact dough divider and rounder fits perfectly on any countertop and is extremely versatile and flexible to suit the needs of any catering establishment.

This machine is capable of working with very large quantities of dough; outputting extremely precise and accurate portions.

Popular in the Middle East, our Friulco dividers are often used in the preparation of chapati and naan breads.

As with all our Friulco products, these dividers are designed in Italy to the highest specifications and in line with all relevant health and safety guidelines.

Established in 1984, Friulco are a leading manufacturer of pizza production equipment and juicing machines, based in Italy. This admired brand is known all over the world for its efficiency, quality, and innovation and we are very enthusiastic about working with them and distributing their pizza equipment products here in the UK.

Perfect for making small dough balls for Naan and Chapati.



Specifications



Model	A	B	C	Tank Capacity	Dough Ball Capacity	Weight	Loading	Production per hour
LLKDDR42	800	700	700	42 Litre	20g - 280g	114kg	1.12kW	Approx 150-500kg/hr

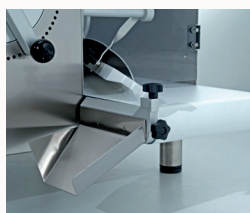
Key Features

- Compact bench mounted
- High production
- Capable of handling large quantities of dough but can also output tiny portions
- Extremely strong
- Extremely precise
- Can be used for naan breads and chapatis
- Popular in the Middle East
- Easy to disassemble and clean
- Saves valuable time in a busy production environment
- Manufactured in Italy

Suggested Product

The Cuppone 12" heated press is the perfect companion for this compact dough divider and rounder.

Product code: LLKP30



If you have any questions regarding this or any other LLK product, we are more than happy to help.

Call us on 0161 633 5797.



Friulco products are supplied with 2 years parts and 1 year labour warranty.

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