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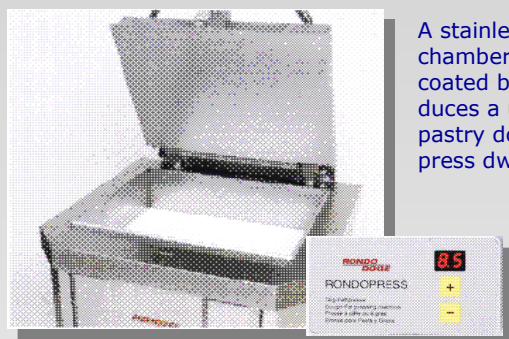
Dough Press In stainless steel



Technical Data

Dimensions			Electrical						Pressure chamber	Capacities lbs.	Rated power kVA	Net weight lbs.
Height	Width	Depth	Volt	ph	Hz	HP	amps	Cord/Plug				
45.00"	26.38"	28.00"	220	3	60	2	9.1	Supplied with 8 ft. cord and NEMA plug	20.1" x 16.1" x 5.3"	4 - 35	3.0	approx. 682

Working Principle



A stainless steel pressure chamber with a Teflon-coated bottom plate produces a uniform block of pastry dough or fat. The press dwell time is operator

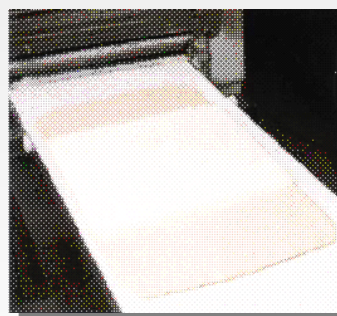


A pre-scaled amount of dough or fat portion is placed into the chamber. The press cycle starts automatically once the operator closes the lid



The lid automatically opens upon completion of the press cycle and a uniform block of pastry dough or fat lays on a raised plate and is ready for further processing.

The fat layers stay intact and are evenly distributed in the entire pastry block. Even with a high number of laminations, the dough/fat layers are nicely visible. In baking, the products will get an even lift



A uniformly sized and textured block of dough or fat is a key requirement in producing high quality laminated pastry.

In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions without notice

Creative Technology and Service for the Baking Industry

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