

SPECIFICATIONS:

DOUGH DIVIDER ROUNDERS IDR/M (MANUAL)



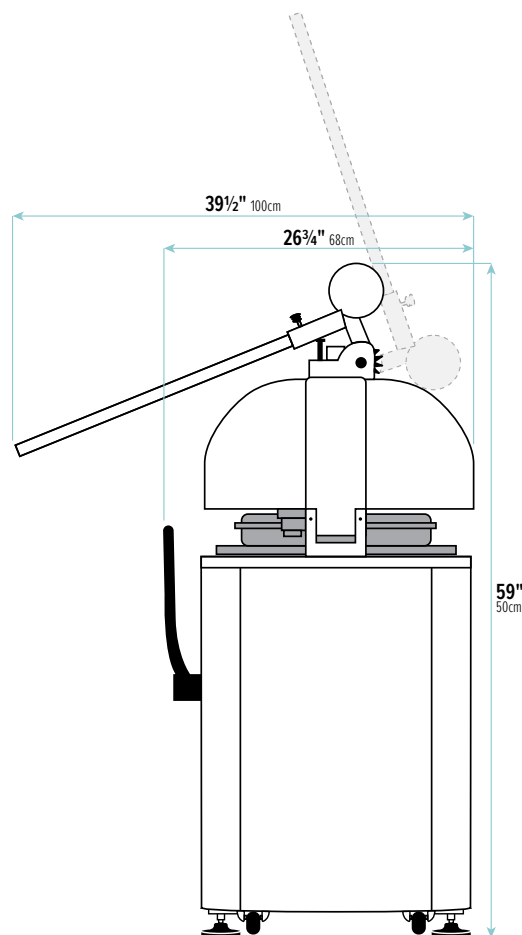
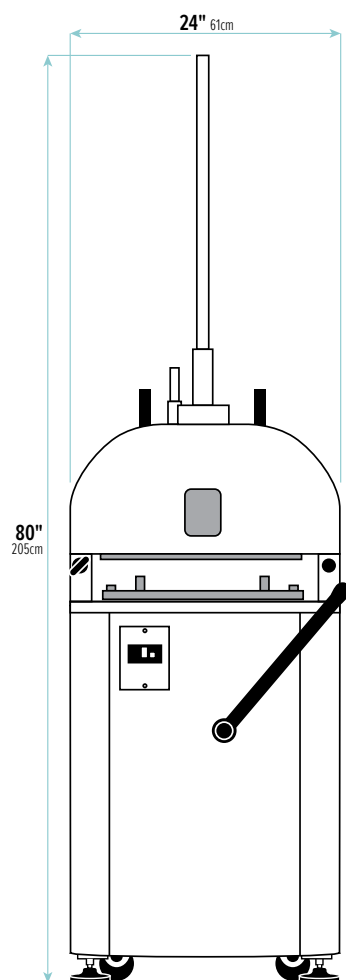
The Italiana FoodTech line of dough divider rounders automates the dough shaping process, producing a consistent product no matter who makes it. Making evenly portioned and shaped dough has never been easier. With three models available there is a divider rounder for every need and budget. With the ability to produce over 6000 pieces per hour, manually dividing and rounding dough at your pizzeria or bakery will be a thing of the past!

Features:

- Low cost, manual operation

DOUGH DIVIDER ROUNDERS

IDR/M (Manual Models)



IDR/M Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IDR/M-11	24	26 ³ / ₄	80	61	68	205	397	180
IDR/M-15	24	26 ³ / ₄	80	61	68	205	397	180
IDR/M-18	24	26 ³ / ₄	80	61	68	205	397	180
IDR/M-22	24	26 ³ / ₄	80	61	68	205	397	180
IDR/M-30	24	26 ³ / ₄	80	61	68	205	397	180
IDR/M-30s	24	26 ³ / ₄	80	61	68	205	397	180
IDR/M-36	24	26 ³ / ₄	80	61	68	205	397	180
IDR/M-52	24	26 ³ / ₄	80	61	68	205	397	180

IDR/M Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IDR/M-11	32	30	65	80	75	170	465	210
IDR/M-15	32	30	65	80	75	170	465	210
IDR/M-18	32	30	65	80	75	170	465	210
IDR/M-22	32	30	65	80	75	170	465	210
IDR/M-30	32	30	65	80	75	170	465	210
IDR/M-30s	32	30	65	80	75	170	465	210
IDR/M-36	32	30	65	80	75	170	465	210
IDR/M-52	32	30	65	80	75	170	465	210

Electrical Information All Models are 220v 3 phase 1.45 Kw Machines, plug type: NEMA L15-20p

Other voltages available



The manufacturer reserves the right to modify the technical data and models without previous notice.

ITALIANA Foodtech
815 Alness St. Toronto Ont. M3J 2H8 Canada
T: 647.577.3477 - F: 647.977.9214
info@italiana.ca / www.italiana.ca