

IGF PRR/300 Dough Divider

Description

The PRR/300 dough divider portioning machine, is designed for pizzerias, bakeries and pastry shops, it facilitates work by considerably reducing the preparation time, without interrupting the leavening process.

It creates varied sizes of dough portions, from 30 to 300 grams, with an innovative cone calibration system, with 5 easily inter-changeable nozzles available.

The entire machine is very robust and easy to clean and is manufactured in stainless steel and aluminium.

It is equipped with a tank with 30 kg dough capacity and works by extruding the dough using a spiral tool.

It is equipped with two combined adjustment systems to create any gram-mage of dough from 30-300gms, and has an hourly production of up to 700 portions.

The movement parts of the dough are easily removed for cleaning and replacement.

All the components meet the hygiene and safety standards.

The PRR/300 is designed to work with the IGF Arrotondatrice ARR 801 Rounding Machine.



Pictured here are the optional stand and IGF Arrotondatrice ARR 801 Rounding Machine.

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PRR 300 Rounder Specifications	
Hopper Dough Capacity	30Kg
Hourly production	Up to 700 dough balls/hour
Motor Power	Kw 0.93
Voltage	240Vac Single Phase
Net Weight	74 Kgs
Dimensions [W x D x H]	500*840*540 mm
Country of Origin	100% Made in Italy