麵糰分割機 Dough Divider 麵糰探圓機 Dough Rounder

D-14 麵糰分割機 Dough Divider



R 100 麵糰揉圓機 Dough Rounder



特點 FEATURES

- 適用於較大麵糰之各式甜麵包、吐司、法國麵包、披薩等產品。
- ◎電動按鈕只需輕輕一按,省時省力;且小盤面的設計(∮26cm),按平麵糰快,又不損麵性,生產效率高。
- ◎分割刀模經"鐵氟龍 "處理,分割麵糰時不沾黏,容易清理。
- ◎產能約為:112個/每分鐘。
- It is suitable for bigger dough, like bread, toast, baguette, pizza and etc.
- © Easy operating and efficient production.
- The cutters are coated with Teflon-easy to clean and anti-adhesive.
- © Capacity: 112 pcs/per min

●機械規格 MCHINE SPECIFICATION

- ◎ Model(型號): D-14
- ◎ Divisions (麵糰分割數) : 14 (pcs)
- ◎ Dividing Range(分割範圍): 120~350 (g)
- ◎ HP(馬力): 1/4 (HP)
- ◎ Dimensions W×L×H (機器尺寸): 51×50×72 (cm)
- ◎ N.W.(機械重量): 40 (kg)

特點 FEATURES

- ②用手定距投入麵糰即可,不必設定重量。
- ◎麵糰的含水量可達70%。
- 適用於各式甜麵包、吐司、法國麵包、披薩、貝果等麵糰。
- ◎經"鐵氟龍 "處理,揉圓時不用灑粉,麵糰不沾黏。
- ②使用變頻器,速度可自由設定。
- ◎ 產能為: 1~1000 個/每小時。
- © Continuous feed by hand, single setting for different weights.
- The water content of dough can be up to 70%.
- © Suitable for bread, toast, baguette, pizza, bagels and etc.
- Anti-adhesive process-no sprinkling flour is needed.
- O Various speed control by inverter.
- © Capacity: 1~1000 pcs/per hour

機械規格 MCHINE SPECIFICATION

- ◎ Model(型號): R100
- ◎ Dough Weight Range (麵糰重量範圍) : 30~350 (g)
- ◎ HP(馬力): 1/2 (HP)
- ◎ Dimensions W×L×H (機器尺寸): 73×67×52 (cm)
- ◎ N.W.(機械重量): 52 (kg)

