



DOUGH HANDLING & MIXING

ARTISAN DOUGH PRODUCTIONN MADE SIMPLE





ARTISAN DOUGH PRODUCTION BUILT ON THREE SIMPLE PRINCIPLES



**CONSISTENT &
RELIABLE RESULTS**



**REDUCE LABOR
WHERE POSSIBLE**



**MAKE ARTISAN
QUALITY SIMPLE**

DOUGH MIXING

The mixing process is much more than just combining flour, water and salt. Mixing is the first crucial step which will decide the potential for flavor development in your dough. A poorly mixed dough from a conventional stand mixer will never be able to meet the quality of a well-mixed dough from a spiral, fork, or diving arm mixer, regardless of the flour or fermentation process.

Our mixers focus on reducing heat friction and gently folding the flour into the dough mixture, producing results that consistently raise the bar in both flavor and texture.

DOUGH HANDLING

When it comes to producing an artisan dough in a commercial setting, there are a variety of labor-intensive, repetitive tasks that must be done for every batch.

Our dough handling equipment is a response to that problem; divide dough batches into programmed portions, ball them up perfectly, and stretch them out consistently thanks to these labor and cost-saving solutions!

PRODUCTS
LISTED TO
UL 763 & NSF



DOUGH ROLLER SERIES

DOUGH HANDLING APPLIANCES

Get a head start on every pizza by rolling out the dough ball in **1 second or less** – with consistent results, every time.

Over-engineered with thick AISI 300 & 400 series stainless steel, the Dough Rollers are designed to be indestructible and easy for any employee to clean. Dough balls are rolled and stretched at the set thickness and diameter in less than one second. The patented balance mechanism rotates the dough ball as it passes through the machine, ensuring a balanced dough stretch. The steel rollers are coated in Delrin® food-grade acetal resin, ensuring they do not bend and provide superior stretching when in contact with the dough. No belts or gears! An isolated chain with a gearbox mechanism built to be indestructible and protected from any possible flour or dough contamination.



M61 Dough Roller

SPECIFICATIONS

MODEL	DIMENSIONS (W X D X H)	PRODUCTION PER HOUR	ROLLING DIAMETER	DOUGH BALL WEIGHT	POWER
M33	17.2" x 20.1" x 28.5"	~3000 Dough Balls	7" - 13"	3.5 - 12.3 Oz	1 Phase / 115 V / 60 Hz 4.8 A / 370 W
M51	26.3" x 24.1" x 34.8"	~3000 Dough Balls	10" - 20"	6.3 - 35.3 Oz	1 Phase / 115 V / 60 Hz 9.73 A / 750 W
M61	24.8" x 22.8" x 33.5"	~3000 Dough Balls	10" - 20" (+Rectangular Width)	6.3 - 70.5 Oz	1 Phase / 115 V / 60 Hz 9.73 A / 750 W

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R10T: TABLETOP DOUGH ROUNDER

DOUGH HANDLING APPLIANCES

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Empower any member of your team to ball up dough like an artisan, regardless of portion size!

The ideal round and closed ball shape is achieved without any change or adjustment in settings, no matter the size or hydration of the dough portion. The structure of the machine is fabricated in thick AISI 300 & 400 series stainless steel, with anodized aluminum castings. The dough basket is coated in Teflon®, ensuring smooth motion of dough through its circular path. Designed to be easy for anyone to disassemble and clean, the R10T is manufactured in Italy according to the highest sanitary and safety norms.

M48: DOUGH DIVIDER & ROUNDER

DOUGH HANDLING APPLIANCES

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Move dough straight from your mixer to the M48 to receive perfectly divided and balled dough portions

Divide and round batches of fresh dough into perfectly closed dough balls simply by filling the dough tank on top of the divider. A variety of dough portion weights can be achieved, from 6.3 ounces up to 23 ounces. The M48 is easy for anyone to disassemble and clean, and is manufactured according to the highest sanitary and safety norms.

44KG SPIRAL MIXER


DOUGH MIXING APPLIANCES

The 44kg Spiral Mixer is a single speed, mid-high hydration dough mixer made in Italy. Mix dough like a pro even in environments where three-phase power is not available.

The spiral mixing process increases oxygenation and reduces premature fermentation when compared to the typical stand mixer. The result is a more flavorful, quality dough that is ready for a perfect leavening.



SPECIFICATIONS

BOWL SPECIFICATIONS				ELECTRICAL REQUIREMENTS		MOTOR POWER	
Dough Capacity 97 lbs	Bowl Volume 53 quarts			Phase Split Phase	Voltage 220-240 VAC	SINGLE 1.2 / 1.8 Hp	
DIMENSIONS				Current 11.5 A	Freq. 60Hz	Bowl Rotation Speed 12 RPM	
Weight 249 lbs	Width 20.9"	Depth 33.1"	Height 30.3"	<i>Split Phase requires two 1-phase 15 amp circuit breakers</i>		Tool Rotation Speed 120 RPM	
						<i>NEMA 6-15 plug</i>	6-15P

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60KG SPIRAL MIXER


DOUGH MIXING APPLIANCES

The 60kg Spiral Mixer is a twin speed dough mixer made in Italy. Both efficient and affordable, deliver a delicious dough while staying under budget. Mix an entire 50lb sack of flour in one batch!

The spiral mixing process increases oxygenation and reduces premature fermentation when compared to the typical stand mixer. The result is a more flavorful, quality dough that is ready for a perfect leavening.



SPECIFICATIONS

BOWL SPECIFICATIONS				ELECTRICAL REQUIREMENTS		MOTOR POWER	
Dough Capacity 133 lbs	Bowl Volume 80 quarts			Phase 3-Phase	Voltage 208-220 VAC	TWIN 1.2 / 1.8 Hp	
DIMENSIONS				Current 13.8 A	Freq. 60Hz	Bowl Rotation Speed 14.4 RPM / 28.8 RPM	
Weight 507 lbs	Width 22.6"	Depth 40.2"	Height 39.8"			Tool Rotation Speed 82 RPM / 168 RPM	
						<i>NEMA L15-20-type locking plug</i>	L15-20P

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60KG FORK MIXER


DOUGH MIXING APPLIANCES

The 60kg Fork Mixer is a twin-speed mixer prized by Neapolitan pizzaioli for its consistently flavorful results. Mix an entire 50lb sack of flour in one batch!

The fork mixing process folds the dough over itself, reducing heat friction while promoting maximum homogeneity. The result is a more flavorful dough that is ready for a perfect leavening.



SPECIFICATIONS

BOWL SPECIFICATIONS		ELECTRICAL REQUIREMENTS		MOTOR POWER
Dough Capacity 133 lbs	Bowl Volume 80 quarts	Phase 3-Phase	Voltage 208-220 VAC	TWIN 1.2 / 1.8 Hp
DIMENSIONS		Current 7.1A	Freq. 60Hz	Bowl Rotation Speed 7.2 RPM / 11.4 RPM
Weight 664 lbs	Width 26"			Tool Rotation Speed 23 RPM / 35 RPM
Depth 42"	Height 40.4"			<i>NEMA L15-20-type locking plug</i>
				 L15-20P

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55KG DIVING ARM MIXER


DOUGH MIXING APPLIANCES

The 55kg Diving Arm Mixer is the pinnacle of current dough mixing technology. Closely simulating the movement of human hands, set the arm speed from 25RPM up to 75RPM

Its twin tool arms and mixing bowl are forged from stainless steel, and sit on a black painted steel frame with casters. The machine is capable of mixing an entire 50lb bag of flour in one batch at 60% hydration. The manual control panel is equipped with a speed display and graduated motor speed dial. The operator may change the rotations per minute of the twin arms from a minimum of 25 RPM, up to a maximum of 75 RPM, at any time. An electronic timer is set to stop the machine after the estimated time.



SPECIFICATIONS

BOWL SPECIFICATIONS		ELECTRICAL REQUIREMENTS		MOTOR POWER
Dough Capacity 123.5 lbs	Bowl Volume 84.5 quarts	Phase 3-Phase	Voltage 208-220 VAC	VARIABLE 1.2 / 1.8 Hp
DIMENSIONS		Current 8.3 A	Freq. 60Hz	Bowl Rotation Speed 5 RPM to 15 RPM
Weight 716.5 lbs	Width 27.2"			Tool Rotation Speed 25 RPM to 75 RPM
Depth 38.3"	Height 56.5"			<i>Supplied with a NEMA L15-20-type locking plug</i>
				 L15-20P

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ACCESSORIES: DOUGH TRAYS AND LIDS



Premium Dough Tray



Dough Proofing Bin



Premium Dough Lid



Premium Dough Tray Dolly



Premium Small Dough Scraper



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