

THE FRIUL M44 DOUGH DIVIDER ROUNDER

FOR JUST

\$279.23 PER
WEEK

CALL 03 9436 4488 OR VISIT IFEA.COM.AU

The Friul M44 V3 features increased dough holding capacity, more accurate portions, easier clean-up and delivery of up to 1200 dough balls per hour. It will reduce dough production time, cut labour costs and improve consistency. The Friul M44 also reduces the risk of Tenosynovitis, Carpal tunnel syndrome and occupational overuse syndrome.

Features include:

- ✓ Works with most pizza and bread doughs
- ✓ Large 44ltr dough hopper
- ✓ Accurately cuts and rounds up to 1000 portions per hour (150g – 650g)
- ✓ 50g – 250g portions via optional adjustable cone
- ✓ Safety interlocked circuit with emergency stop
- ✓ 1650 watt 240 volt 10 amp plug

Silver Chef is the only specialist hospitality equipment funder in Australia. We have provided flexible funding solutions to hospitality businesses for close to 30 years.

Australia's bestselling dough divider rounder to the pizza industry

