

M44 DIVIDER/ROUNDER

friulco 



FEATURES:

- Main body and all mechanical parts in stainless steel.
- 70 to 400kg per hour production.
- 44kg capacity dough hopper.
- Fully adjustable to cut portions from 50g to 650-700g (depending on dough).
- Integrated dough rounder.
- Full safety and cutout switches.

SPECIFICATIONS:

Power: Total 1650watts / 8.5amps / 240v.

Dimensions: 820mm wide x 740mm deep x 1000mm high.

Shipping size: 910mm x 810mm x 1170mm.

Weight: 185kg (Shipping weight: 200kg).

Dough balls without the effort



The Friul M44 is Australia's best selling pizza dough divider and rounder. Used by Australia's two largest pizza chains, the M44s' robust build, simplicity of operation and fast cutting and rounding has made it the clear choice for a high output dial'a'pizza business. It is equally at home in pizza restaurants, clubs, wholesale pizza base factories, institutions and bakeries.

The M44 easily prepares dough portions from 250 – 650 grams by adjusting only one lever and with no cone changes! If smaller portions are required, simply replace the fixed cone with the patented adjustable cone.* Now you can prepare portions from 50 – 300 grams.



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

*available on request