



Increase Your Quality with Old World Technology

INTRODUCING THE HEAVY DUTY Compact Divider Rounder

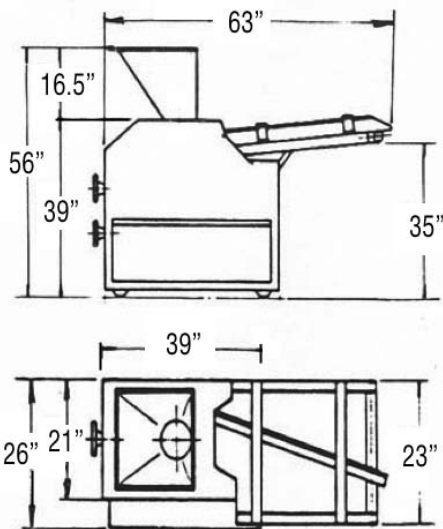
This exclusive patented design uses vacuum suction that will not punish your dough with high speed performance of 2,500 per hour. Accurate scaling & rounding is achieved by our smooth piston double action system that is not offered on conventional models. This unit is great for bread, rolls and pizza dough.

Features:

- Unique piston lubricant system is closed to save oil.
- Patented vacuum suction for high speed production of 2,500 pieces per hour.
- Smooth piston double action system for accurate scaling and rounding.
- Adjustable kneading arm for tightness of dough.
- Variable speed
- Double spring design that centers belt on conveyor.
- Heavy Duty enamel paint.
- 22/60/3 phase, 7 amps..
- Heavy Duty casters included
- 110 lb. dough hopper

Options

- Stainless Steel Body



MODEL	Capacity
UNI-DR-60	.35 oz - 5.29 oz
UNI-DR-80	.7 oz - 10.58 oz
UNI-DR-90	1 oz - 16 oz
UNI-DR-110	2.11 oz - 21.16 oz
UNI-DR-120	3.52 oz - 35.27 oz
UNI-DR-135	5.29 oz - 45.85 oz
UNI-DR-140	5.29 oz - 49.38 oz
UNI-DR-180	10.58 oz - 88.18 oz

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