

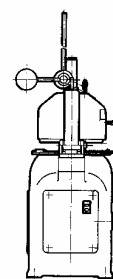
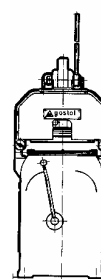
## B7. SEMI-AUTOMATIC BUN AND ROLL DIVIDER AND MOULDER

### DOPAS

DOPAS is a simple and quick machine designed for pastry products. It is used for dough dividing and round mounding. It is indispensable all in bakeries with smaller production of bakery assortment and in pizzerias. There are more versions available, differing among them in the number of divided dough pieces (DOPAS 14, 20, 30 and 36).

#### Advantages:

- Simple to use and to adjust the dough dividing.
- It assures optimal quality of final products.
- It saves space, and it is silent during its operation, so it can be placed even in restaurants.
- The machine has a sturdy construction and is made of high quality materials.
- The machine is reliable and economical; it requires only minimal maintenance.



#### Characteristics:

MACHINE:	DOPAS 14	DOPAS 20	DOPAS 30	DOPAS 36
Number of divisions	14	20	30	36
Machine capacity (pcs/h)	1500	2100	3200	3800
Scaling range (g)	100-300	60-160	40-120	30-80
Installed power (kW)	0,75	0,75	0,75	0,75
<b>Dimensions:</b>				
dimensions of the machine with handle (mm)	620x622x2200	620x622x2200	620x622x2200	620x622x2200
dimensions of packed machine (mm)	850x750x1630	850x750x1630	850x750x1630	850x750x1630
machine weight (kg)	350	350	350	350
gross weight (kg)	400	400	400	400

#### Basic version of the machine includes:

- tin head with knives,
- three dividing plates.

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- dividing plate.