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Dough Divider, Rounder & Moulder 2

DOUGH DIVIDER, ROUNDER & MOULDER



SIGMA COLD SYSTEM PIZZA SPINNER - SPRIZZA AUTOMATIC

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W502 X D728 X H768mm

FEATURES :

- - Cold system for spreading the pizza dough
- - Patented micro-rolling system
- - Execution of the edge
- - Adjustable pizza thickness
- - Automatic start and stop
- - Capacity production 200 - 250 pcs/hr
- - CE rules
- - ETL and EAC certification

This machine reproduces the manual dexterity of the pizza-maker as closely as possible by imitating his unequalled delicateness. The original protected microrolling system, rigorously patented, results from a happy original intuition which was developped and achieved in order to knead the dough in the same way as the hands of an expert would. The exceptional performance of the machine is to achieve cold dough with the same kind of rim as would be obtained by a skilful pizza-maker, without any alteration. The machine is really easy and practical to use and the portions of dough are always perfectly flattened.

Read More
SKU: SPRIZZA AUTOMATIC



SIGMA COLD SYSTEM PIZZA SPINNER - SPRIZZA 40 / SPRIZZA 50

For special pricing on volume orders, please contact us via WhatsApp below.
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FEATURES :

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- - Patented micro-rolling system
- - Execution of the edge
- - Adjustable pizza thickness
- - Automatic start and stop
- - Capacity production 200 - 250 pcs/hr
- - CE rules
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Read More
SKU: SPRIZZA 40 / SPRIZZA 50

-10%



CN AUTOMATIC HYDRAULIC DIVIDER ~ CN-AHD20H

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: 64 x 660 x980mm

FEATURES :

- **Automatic Hydraulic Dough Divider for Commercial Kitchens** – Built with high-quality components and a durable framework for stable, long-lasting performance.

- **Hydraulic System for Smooth, Precise Dividing** – Uses an automatic hydraulic mechanism to ensure consistent dough portioning without damaging dough texture.
- **Preserves Dough Structure** – Gradually flattens and divides dough to maintain quality and improve product consistency.
- **Flexible Dough Weight Range (100g to 800g)** – Easily adjustable to suit a variety of recipes and customer needs.
- **Hygienic, Easy-to-Clean Design** – Simple to operate, clean, and maintain, making it ideal for bakeries, pizzerias, hotels, and food factories.

Read More
SKU: CN-AHD20.SO23
Price: ~~RM29,300.00~~ RM26,300.00

-15%



CN AUTOMATIC DOUGH DIVIDER ~ CN-D36A.C

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM : W530 x D460 x H1620v mm

FEATURES :

- **Commercial Automatic Dough Divider for Precision Portioning** – Specially designed to divide dough or stuffing into **36 equal pieces** with exceptional accuracy, ensuring consistent product quality.
- **Automatic Dividing System for Enhanced Efficiency** – Speeds up dough portioning and reduces manual labor in busy bakery and kitchen environments.
- **Fitted with High-Quality Electric Motors and Durable Components** – Ensures reliable, long-lasting operation and minimizes downtime for maintenance.
- **Ideal for Bakeries, Restaurants, and Food Production Facilities** – Perfect for producing buns, dumplings, pastries, and more with consistent size and shape.
- **Compact, Easy-to-Use Design** – Simple controls and

hygienic stainless steel construction for effortless operation and cleaning.

Read More
SKU: CN-D36A.C.SO23
Price: ~~RM7,500.00~~ RM6,400.00

-7%



CN FRENCH BAGUETTE MOULDER ~ CN-FM750TC.SO23

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: 1000 x 970 x1580mm

FEATURES :

- **Specially Designed Baguette Moulder for French Bread Production** – Expertly rolls, presses, and shapes dough into perfect baguette sticks. Also suitable for shaping toast, sandwich loaves, and other bread varieties.
- **Equipped with France-Imported Schneider Electrical Components** – Ensures long service life, reliable performance, and quality assurance for commercial bakeries.
- **Fitted with an Inlet Protection Device for Safe Operation** – Designed for user safety and smooth, worry-free dough handling.
- **Conveyor Belt** – High-quality, dust-free, and non-shedding belt that meets international food hygiene standards and delivers a longer working lifespan.
- **Ideal for Commercial Bakeries, Hotels, and Food Production Facilities** – A professional-grade machine for producing consistent, high-quality bread products.

Read More
SKU: CN-FM750TC.SO23
Price: ~~RM29,800.00~~ RM27,800.00

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