

DOUGH BALL SPACER

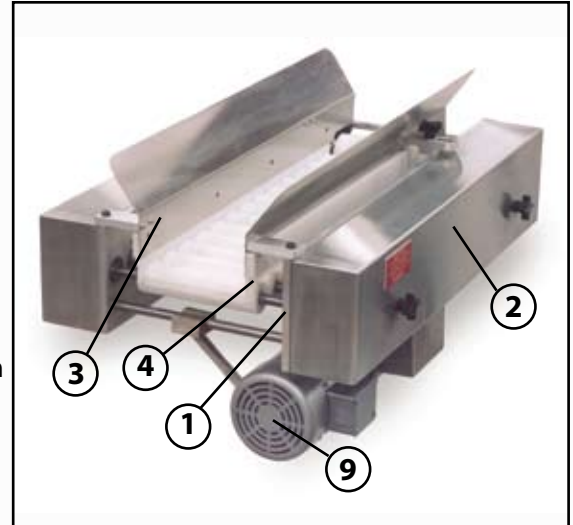


- **Designed to Properly Space Dough Balls Prior to Entering the Sheeting Rollers**
- **Virtually Eliminates Doubles**

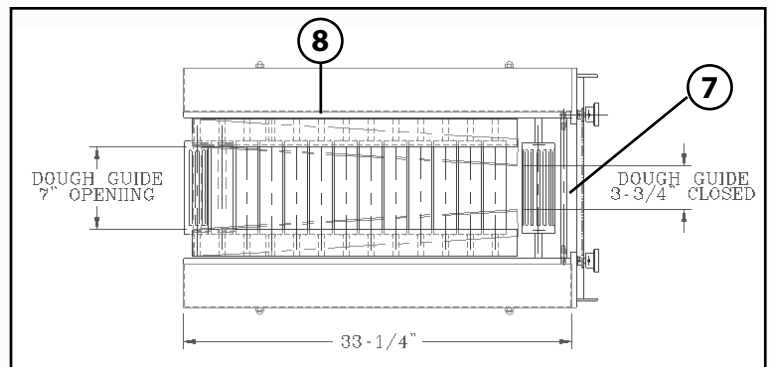
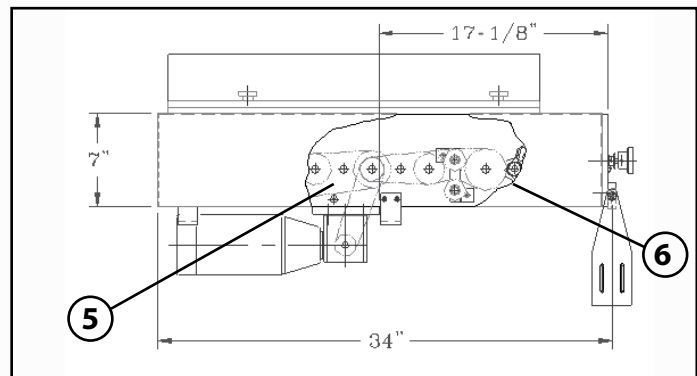
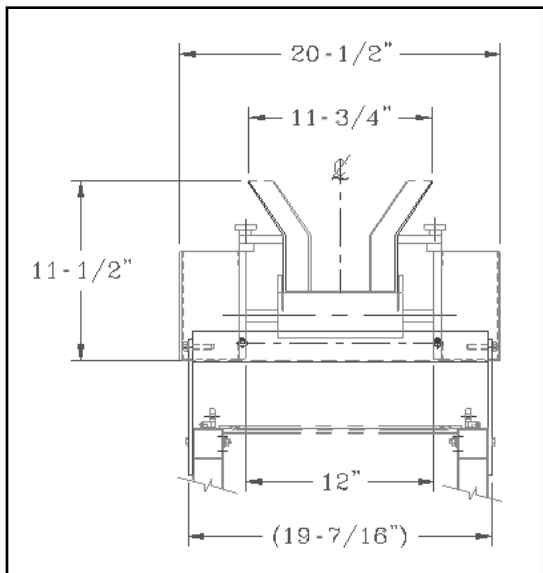
DOUGH BALL SPACER

FEATURES & BENEFITS

- 1) Side plate, aluminum construction frame
- 2) Side covers are 7" wide (178 mm) for easier maintenance
- 3) Stainless steel tapered dough guide with UHMW comb-type guide to fit roller in order to stop the dough from getting behind the dough guide
- 4) Wider shaft in order to get space in between the side frame and roller
- 5) Sprocket and chains are #40 regular
- 6) Chain binders on each side
- 7) Adjustable front roller on sealed bearings with protected plate
- 8) All shafts are mounted on sealed bearings and locked on with set screws
- 9) Motor 1/2 HP and reducer (ratio 5 to 1) - optional AC inverter
 (All rollers are of different speeds to equalize flow of dough piece to moulders)



DIMENSIONAL DRAWING



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