









This dough pressing machine is designed to press product across the bottom of a full sheet pan quickly and with consistent pressure. The machine can hold up to 1 full sheet pan and uses a hydraulic press with 20,000 lbs of force to spread and flatten the product into the pan. A PLC controller and monitored safety system means that no matter who operates the machine the product is pressed evenly every time. The machine is designed to reduce labor cost and improve product quality and is best for bakeries pressing more than 100 pans per run.

SPEED

Up To 240 Products Per Hour

PROUDUCT TYPE

Full Sheet, Crumb, Dough, Granola, & More

PRODUCT TEMPERATURE

n/a

END USER

Medium Size Bakeries, Large Commercial Bakeries





PORTIONING TECHNOLOGY

Hydraulic Press

DIVIDER INSERTS n/a

PRODUCT SIZE Sheet: Up To 18" x 30" Round: Up To 18" Dia.

PORTION SIZE Variable Thickness

POWER Electric 208V-240V, 8.5A, Three-Ph

MACHINE DIMENSIONS

72" Long, 45" Wide, 55" Tall, 1,500 Lbs

FoodTools machines are manufactured and assembled in the United States of America and supported by a network of international distributors. Specifications and production rates are subject to change and are dependent on the product makeup, temperature, upstream or downstream processing, and additional accessories to standard equipment. Consult FoodTools for accurate throughput rates and portion sizes for your unique products.



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