



M48: DOUGH DIVIDER & ROUNDER

SERIES: FORZA FORNI APPLIANCES



REFERENCE INVOICE #:

THE PREFERRED DOUGH DIVIDER & ROUNDER

The Friulco M48 is composed of one dough divider and one dough rounder unit, designed to work effortlessly in unison. Divide and round batches of fresh dough into perfectly closed dough balls simply by filling the dough tank on top of the divider. A variety of dough portion weights can be achieved, from 6.3 ounces up to 23 ounces. The M48 is easy for anyone to disassemble and clean, and is manufactured according to the highest sanitary and safety norms. For more information on this product, please visit www.forzaforni.com.



The dividing and rounding process is continuously visible by operator, providing easy visual inspection.



Divider and rounder are easily separated and re-connected in instances where only one part of the process may wish to be used.



Disassembly for total thorough cleaning is easy for anyone to do!

DOUGH SPECIFICATIONS

Hourly Dough Production	Dough Tank Capacity	Individual Dough Portion Weight
880 lbs	46.5 qt	6.3 - 23 Oz

DIMENSIONS

Weight	Width	Depth	Height
475 lbs	28.5"	33.1"	61.8"

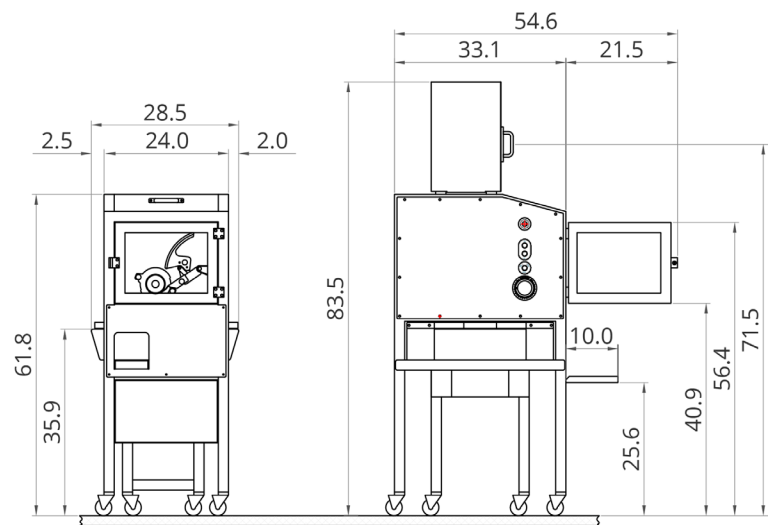
ELECTRICAL REQUIREMENTS

Phase	Voltage	Current	Power
1 Phase	115 V / 60 Hz	9.73 A	750 W



Supplied with a standard NEMA 5-15P plug

DIMENSIONAL DRAWING



1 year limited warranty on parts. See warranty document for details.

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Listed to: ANSI/UL 763 &
CAN/CSA-C22.2 No. 195 & NSF/ANSI-8
Commercial Powered Food
Preparation Equipment



DOC#: M48-11-19

REVISED FALL 2019. As products continue to improve, spec sheets may change without notice. Please call Forza Forni for the latest specification sheet and for further details.

MADE IN ITALY