



# DOUGH BALL SPACER

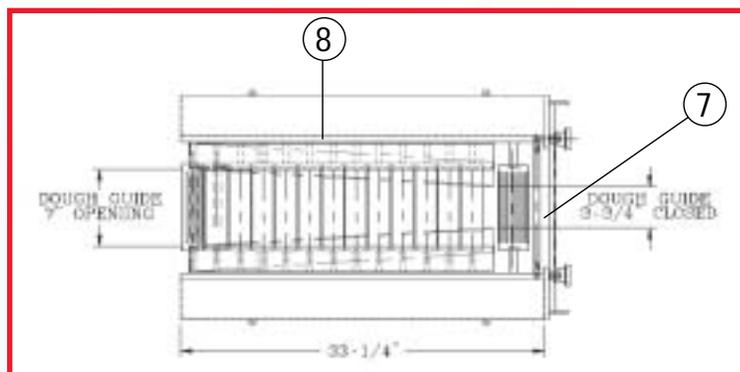
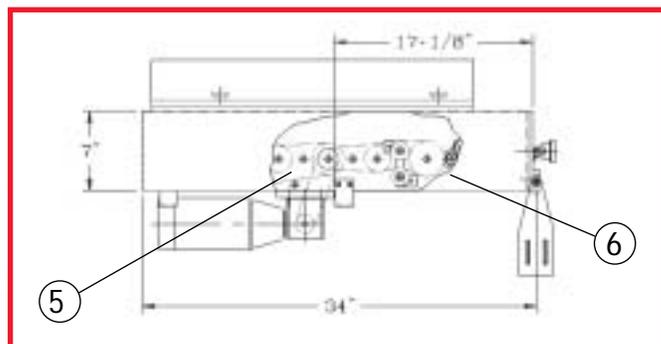
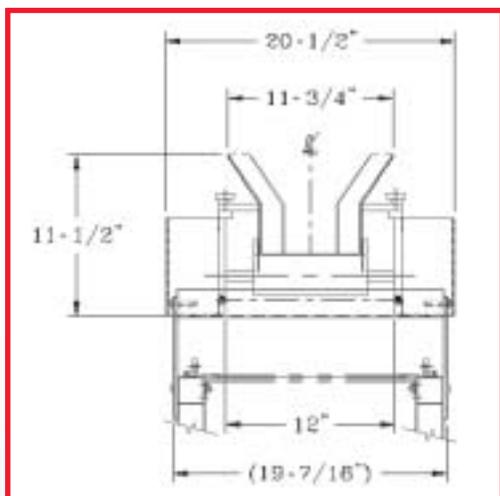
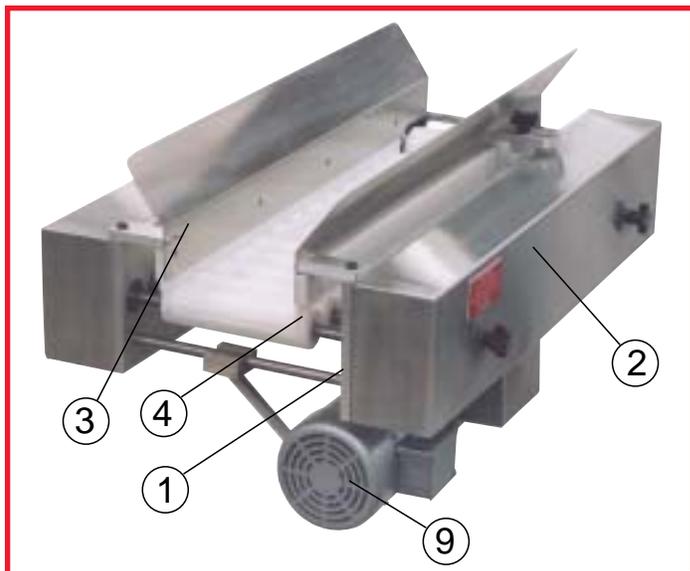


- Improved design
- Reliable performance

# DOUGH BALL SPACER

## Specifications

- 1- Side plate, aluminum construction frame.
- 2- Side covers are 7" wide for easier maintenance.
- 3- Stainless steel tapered dough guide with U.H.M.W. 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.
- 4- Sprockets 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 lock on shaft with set screws.
- 9- Motor 1/2 H.P. and reducer (ratio 5 to 1)  
(Optional A.C. inverter).  
(All rollers are of different speeds to equalize flow of dough piecesto moulders)



For more information please call  
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