

Dough divider & rounder Metos BM/2+AS 400V3N~



Product information

SKU	4147133
Product name	Dough divider & rounder Metos BM/2+AS 400V3N~
Dimensions	765 × 765 × 1450 mm
Weight	203,000 kg
Capacity	1200 dough balls an hour
Technical information	400 V, 16 A, 0,92 kW, 3NPE, 50 Hz

Description

Two functions in a single model: BM2AS automatically divides the pizza dough into portions and rounds them into balls. You can introduce up to 30-32 kg of dough and obtain perfectly round balls with high weight accuracy. Its very high output allows you to schedule your tasks: making daily batches of dough is not necessary and you can refrigerate balls for the fermentation and leavening processes.

- Producing dough balls of different sizes:
From 50 up to 300 g (using the special extrusion cones to divide into balls and complementary rounding cups)
- Round, smooth compact dough balls:
Uniform size, compact shape, airtight
- No waste:
High scaling accuracy (tolerance +/- 5%). This means you can retrieve all scraps and mix again.
- High output



- High hourly output (from 800 up to 1200 dough balls per hour)
- Extremely user friendly
After setting the machine it operates automatically according to your specifications without the need for further intervention.
- Health friendly
Their use will prevent you from developing occupational diseases such as arthritis of the shoulder and carpal tunnel syndrome.
- Reduced footprint
Compact and space saving, you can put them in any premises from the traditional pizzeria to artisan or industrial manufacturing units.
- Easy cleaning
Made from 100% stainless steel, the inside of the machine can be easily cleaned with a damp sponge, whilst the attachments, such as the spiral and blade, are fully removable and dishwasherable. The aluminium cones can be hand-washed, whilst cups and disks should be wiped with a damp cloth. To speed up this operation we recommend cleaning the machine straight after use.