

Dough Handling

Bun divider rounder

SPA Range



Description

Vitella SPA range machines are particularly suitable for dividing and moulding rounded bread dough.

Features

- Oven-painted electro welded steel structure 18/10 stainless steel blades
- Head made of anticorodal cast aluminium for food purpose
- Long-lasting plates made of polycarbonate for food purpose
- Dough rolling system that copies the human hand movement in order to roll sweetly the dough
- Pressing, dividing and rolling working cycle activated by levers

Machine Reference

Reference	Model
FG419	SPA
FG419	SPA SA
FG419	SPA A

Dimensions:

Model (depending on individual machine)	SPA	SPA SA	SPA A
Height:	1450mm	1450mm	1380mm
Width:	640mm	640mm	640mm
Depth:	640mm	640mm	640mm
Weight:	325kg	325kg	325kg
Power: (3 Phase; 400V; 50Hz)	0.55 kW	0.75 kW	0.75 kW

Capacity: (depending on model)

Dough piece weight min:	12g	12g	12g
Dough piece weight max:	260g	260g	260g
Divisions:	15-52	15-52	15-52
Output:	1200 p/h	2400 p/h	2400 p/h



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