

MINI DEM 13








The Mini Dough Dividing Machine

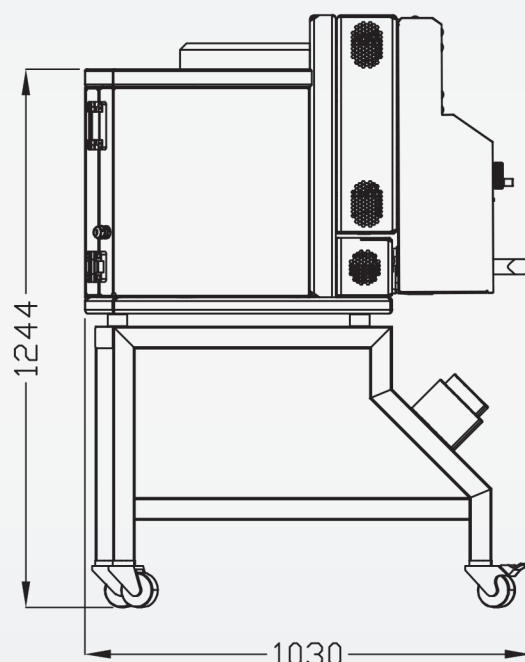
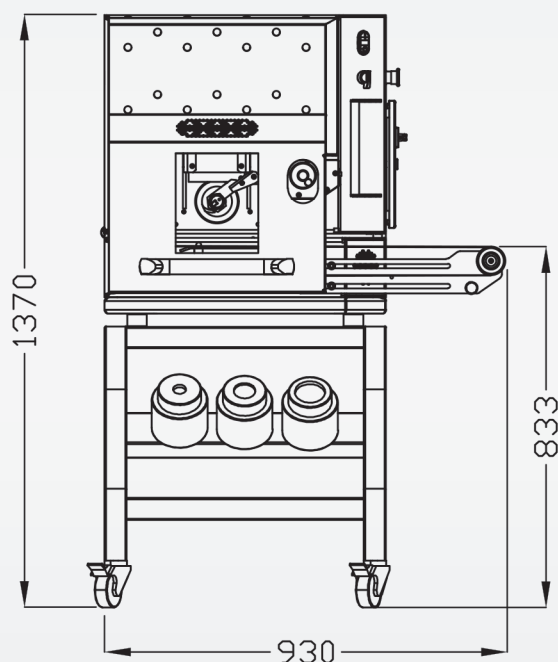


KARAKI
BAKERY EQUIPMENT

Main Features

Dough Dividing Machine MINI DEM 13

-  Used in bakeries, pizza and manakish outlets.
-  High weight ranges from 20 g to 490 g.
-  Nozzles can be exchanged in 10 seconds.
-  Different nozzles can be used for different weight ranges.
-  Output from 1500 to 3600 pcs/hr.
-  Hygienic, since augers and nozzles can be pulled out of machine for washing without the need for any tools.
-  The MINI DEM 13 is mobile, extremely quiet and made out of stainless steel and food grade materials.



Machine Name	MINI DEM 13
Hopper's Capacity	25 Liters
Weight Range	30-490 g
Input Voltage	220 volts
Frequency	50-60 hz
Number of Motors	2
Weight	150 kgs
Dimensions (mm)	930x1030x1370

Nozzle Orifice	Portion Weight
mm	g
30	20-50
40	40-100
50	50-150
55	60-180
60	90-220
70	150-490

Specifications and dimensions contained in this catalogue are based on our current knowledge and experience. Karaki Co. reserves the right to change without prior notice.

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