



# PROFESSIONAL DOUGH DIVIDER HOPPER+ PLUS

For years we have been producing various solutions for the processing and lamination of dough.

Our experience allows us to assist customers in the world of baking, pizzeria and pastry.





Space-saving,  
very simple to use  
and easy to clean



Certified  
stainless steel  
structure



All parts are  
removable and  
washable



Respect  
for sanitation  
regulations



Compliance  
with the EC  
regulations

**Indispensable tool for pizzerias and bakeries,  
it makes work easier reducing preparation times.**

### General information

Dough capacity: 30 kg

It divides portions of pasta from 30 to 900 grams

Cutting error: +/-5 g from the desired weight

It works by extrusion of the dough  
using a spiral tool

It is equipped with two regulation  
systems: feeler and cone

The whole machine is made of stainless steel  
and aluminium so as to make it very sturdy  
and easy to clean

All parts handled during the working of the machine  
are removable by comfortable handwheels and  
easily washable without doing maintenance

The output funnel is easily removable to access  
the replacement of the reducing bushes

Carrying out constant cleaning,  
it does not require any particular maintenance

Available in different voltages on request

The high weights are obtained through the union of several cuts  
managed by a programmable piece counter according to the need



*All machines are manufactured taking into  
consideration the customer's requests.  
The company guarantees an  
**ALL MADE IN ITALY** product and service.*

### Technical features

Dough capacity	30 Kg
Height	670 mm
Width	500 mm
Depth	840 mm
Weight	85 Kg
Volt	400
Kw	0.93

*Spiral in stainless steel inside the tank.*



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