

The logo for italiana FOODTECH. The word "italiana" is in a lowercase, sans-serif font with a small horizontal bar above the 'i' that is colored green, white, and red from left to right, representing the Italian flag. Below "italiana" is the word "FOODTECH" in a smaller, uppercase, sans-serif font.

italiana
FOODTECH

DOUGH DIVIDER ROUNDER

IDR/A AUTOMATIC DIVIDER ROUNDER

An **automatic** hydraulic machine, with two cylinders for pressing, one cylinder for cutting and one for rounding. The control panel allows adjustment of pressing, rounding and shaping chamber opening times. A knife cleaning button ensures that the last portions are as perfect as the first. the IDR/A is the premium solution for your dough dividing and rounding needs.



IDR/S SEMI AUTOMATIC DIVIDER ROUNDER

A **semi automatic** hydraulic machine, with two cylinders for pressing and one cylinder for cutting. The control panel allows for adjustment of the pressing and shaping chamber opening times. Rounding is done with a manual lever. A knife cleaning button ensures that the last portions are as perfect as the first.

IDR/M MANUAL DIVIDER ROUNDER

With a **manual** dough divider rounder, the pressing, cutting and rounding are done with levers, while the shaping chamber is adjusted using a joystick with a numerical scale. Eliminate the need for skilled labour when preparing dough. With the easy to use manual dough cutter rounder, everybody can make perfect dough balls.



IDR/A Specifications



1. Insert the plate
2. Press the Start button
3. The machine presses, cuts and rounds automatically
4. Remove the plate with the shaped balls

Models	Divisions	Dough Ball Weight		Dough Balls Per Hour	Electrical
IDR/A-11	11	6.3/17.6 oz	180/500 g	2000/H	1.45 Kw
IDR/A-15	15	5.3/12.7 oz	150/360 g	2700/H	1.45 Kw
IDR/A-18	18	4.2/9.8 oz	120/280 g	3200/H	1.45 Kw
IDR/A-22	22	2.1/7.7 oz	60/220 g	3800/H	1.45 Kw
IDR/A-30	30	1.4/4.4 oz	40/135 g	5400/H	1.45 Kw
IDR/A-30s	30	0.9/3.2 oz	25/90 g	5400/H	1.45 Kw
IDR/A-36	36	1.2/3.9 oz	34/110 g	6400/H	1.45 Kw
IDR/A-52	52	0.4/1.1 oz	12/30 g	9300/H	1.45 Kw

IDR/S Specifications



1. Insert the plate
2. Press the Start button
3. The machine presses and cuts automatically
4. Operate the rounding lever
5. Remove the plate with the shaped balls

Models	Divisions	Dough Ball Weight		Dough Balls Per Hour	Electrical
IDR/S-11	11	6.3/17.6 oz	180/500 g	1300/H	1.45 Kw
IDR/S-15	15	5.3/12.7 oz	150/360 g	1800/H	1.45 Kw
IDR/S-18	18	4.2/9.8 oz	120/280 g	2100/H	1.45 Kw
IDR/S-22	22	2.1/7.7 oz	60/220 g	2600/H	1.45 Kw
IDR/S-30	30	1.4/4.4 oz	40/135 g	3600/H	1.45 Kw
IDR/S-30s	30	0.9/3.2 oz	25/90 g	3600/H	1.45 Kw
IDR/S-36	36	1.2/3.9 oz	34/110 g	4300/H	1.45 Kw
IDR/S-52	52	0.4/1.1 oz	12/30 g	6200/H	1.45 Kw

IDR/M Specifications



1. Insert the plate
2. Pull knife release lever
3. Pull down the press & cutting lever
4. Operate the rounding lever
5. Return lever to original position
6. Remove the plate with the shaped balls

Models	Divisions	Dough Ball Weight		Dough Balls Per Hour	Electrical
IDR/M-11	11	6.3/17.6 oz	180/500 g	900/H	0.55 Kw
IDR/M-15	15	5.3/12.7 oz	150/360 g	1200/H	0.55 Kw
IDR/M-18	18	4.2/9.8 oz	120/280 g	1400/H	0.55 Kw
IDR/M-22	22	2.1/7.7 oz	60/220 g	1900/H	0.55 Kw
IDR/M-30	30	1.4/4.4 oz	40/135 g	2700/H	0.55 Kw
IDR/M-30s	30	0.9/3.2 oz	25/90 g	2700/H	0.55 Kw
IDR/M-36	36	1.2/3.9 oz	34/110 g	3200/H	0.55 Kw
IDR/M-52	52	0.4/1.1 oz	12/30 g	4600/H	0.55 Kw

All machines supplied with 3 plate inserts.

All machines are 220V 3 Phase machines.
(alternates voltage is available)

*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

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