

# Commercial Dough Kneader and Press

This is a robust, floor-standing dough kneader and press machine suitable for commercial baking. It is constructed with a stainless steel exterior and food-grade components, and features adjustable rollers for precise dough thickness control.



## Overview

### Professional Dough Preparation

This robust, floor-standing dough kneader and press machine is engineered for high-demand commercial baking environments. Constructed with a durable stainless steel exterior and food-grade internal components, it ensures both hygiene and longevity. The unit features adjustable rollers for precise dough thickness control, making it an ideal solution for bakeries, pizzerias, and industrial food processing facilities seeking consistent results.

## Technical Specifications

### Material Grade

Food-grade

### Construction Material

Stainless Steel

### Product Type

Floor-standing Dough Kneader and Press

### Safety Features

Maintenance Lockout, Safety Interlock

## Operational Features

### Control Features

- Adjustable rollers for thickness control
- Floor-standing design
- Commercial-grade kneading mechanism

## Application

### Target Industries

Bakeries, Pizzerias, Food Processing Facilities