

## *Stainless Steel Steamed Bun Making Machine GG-Y1*



### **Features:**

- The dough ball maker machine is widely used for the hotel, restaurant and other catering units.
- Dividing and rounding dough ball evenly.
- They are mainly used for the guesthouses, hotels, canteens of schools/factories/troops etc. The dough divider rounder can make dough for pizza, bread, pastries, cake, etc.
- Easy to operate and clean
- Stainless steel /carbon steel
- The machine is an automatic food machinery to divide dough into coequal quantity block, each block weighing 120-125 grams.
- The roller type Steamed bread machine is the original round bread shaping machine, machine adopts two roller to press into round dough, suitable for dividing and rounding dough into balls by water with wheat flour, additives and others food materials.

### **Technical Parameters:**

Model	Voltage	Capacity	Dimension	Weight
<b>GG-Y1</b>	2.2kw, 380v	4000 pcs/h	1405*505*965 mm	240kg