DOUGH BALL SPACER

- Designed to Properly Space Dough Balls Prior to Entering the Sheeting Rollers
- Virtually Eliminates Doubles
**DOUGH BALL SPACER**

**FEATURES & BENEFITS**

1) Side plate, aluminum construction frame  
2) Side covers are 7” wide (178 mm) for easier maintenance  
3) Stainless steel tapered dough guide with UHMW comb-type guide to fit roller in order to stop the dough from getting behind the dough guide  
4) Wider shaft in order to get space in between the side frame and roller  
5) Sprocket and chains are #40 regular  
6) Chain binders on each side  
7) Adjustable front roller on sealed bearings with protected plate  
8) All shafts are mounted on sealed bearings and locked on with set screws  
9) Motor 1/2 HP and reducer (ratio 5 to 1) - optional AC inverter  
   (All rollers are of different speeds to equalize flow of dough piece to moulders)

**DIMENSIONAL DRAWING**

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FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR AMF’s focus on continuous improvement may result in changes to machinery specifications without notice.

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