



Our main ingredient is value

DR14 & DR42

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PIZZAPRESS™ DOUGH ROUNDER

AUTOMATIC DOUGH ROUNDERS FOR COMMERCIAL USE

Here's a way to save time and labor expense. PIZZAPRESS™ Dough Rounders completely eliminate tedious manual shaping of dough mounds for proofing. Simply insert pre-cut dough portions, and your Model DR14 or DR42 automatically dispenses smoothly shaped rounds, one after another.

No adjustment is needed to change portion size. There are no tricky parts to change, and no time lost. Model DR14 produces rounds weighing from 1 3/4 to 16 oz.

The larger Model DR42 produces rounds weighing from 1 3/4 to 16 oz.

The larger Model DR42 produces rounds weighing from 4 to 42 oz. Both can operate at up to 1200 rounded portions per hour!

Stainless steel and anodized aluminum construction meets NSF requirements. Proper hygiene is simplified, too, because the units are quickly disassembled without tools, for easy cleaning.

Round out your pizza-making process with this cost-saving, efficient appliance!

Ask your Univex Dealer about the dual-function, Combo Dough Divider-Rounder, which cuts and shapes dough rounds in one step.



- Dispenses uniformly shaped portions every 3 seconds up to 1200 per hour.
- Use with pizza or bread doughs.
- Lowers labor costs - less handling.
- Continuous feed for fast production.
- Single setting - no adjustment or part changes for different portion weights.
- Easy to clean - disassembles without tools.



WARRANTY

The DR14 & DR42 Pizzapress Combo Dough Divider/Rounder carry a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins with the date of purchase and, provided the unit is used properly in accordance with our instructions, is in full effect for one year from that date. Any work to be performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not pay overtime charges for work performed other than during normal business hours. Damages incurred in transit or from installation error, accident, alteration or misuse are not covered. Transit damages should be reported to the carrier immediately. Univex shall not be liable for any consequential, compensatory, incidental, or special damages. Contact Univex Service Department for any warranty claims.

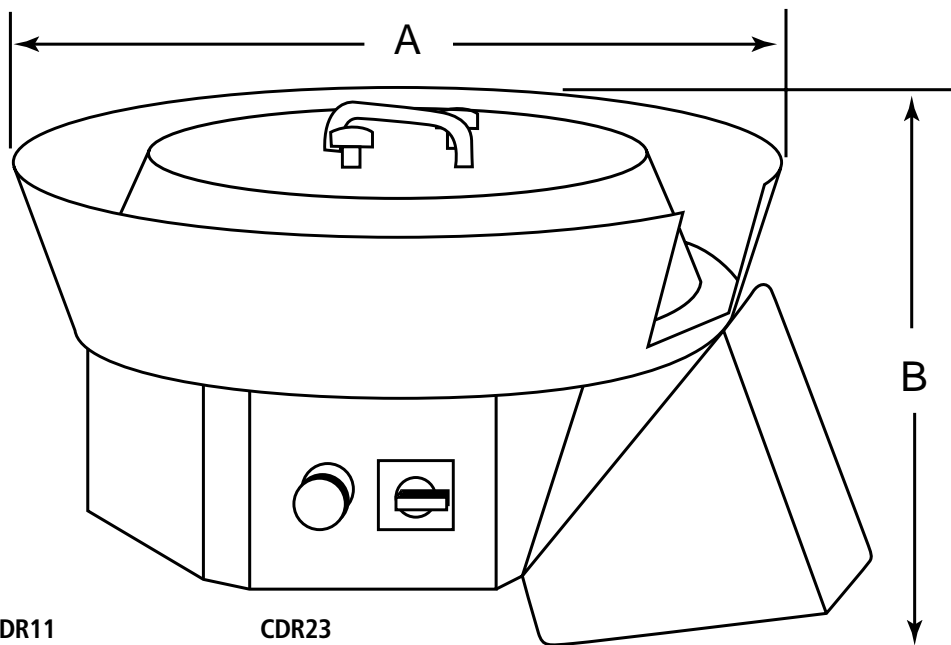


UNIVEX CORPORATION ■ 3 Old Rockingham Road ■ Salem, NH 03079-2140
Tel 603-893-6191 ■ Fax 603-893-1249 ■ E-mail univex@univexcorp.com
TOLL-FREE ORDERING FAX 1-800-356-5614
www.univexcorp.com

April 2005
Printed in USA

PIZZAPRESS™ DOUGH ROUNDER

AUTOMATIC DOUGH ROUNDERS FOR COMMERCIAL USE



	CDR11	CDR23
Width (A)	26" (660 mm)	33" (840 mm)
Height (B)	14 1/2" (370 mm)	15 1/2" (390 mm)
Net Weight:	115 lb. (52 kg)	150 lb. (68 kg)
Shipping Weight:	132 lb. (60 kg)	172 lb. (78 kg)
Box Dimensions:	17" (430 mm) high	17 1/2" (440 mm)
	28 1/2" (720 mm) wide	30 3/4" (780 mm) wide
	26" (660 mm) deep	30 3/4" (780 mm) deep
Cubic Measure:	7 ft ³ (0.20m ³)	9.5 ft ³ (0.27m ³)

DR14 & DR42

SPECIFICATIONS

	DR14	DR42
MOTOR:	1/2 hp Capacitor start	1/2 hp Capacitor start
ELECTRICAL:	115/60/1 -phase. Consult factory for special voltages.	115/60/1 -phase. Consult factory for special voltages.
CONTROLS:	ON / OFF switch	ON / OFF switch
PORTION WEIGHT RANGE:	1 3/4 to 16 oz. (50 to 450 g)	4 to 42 oz.(113 to 1200 g)
HOURLY PRODUCTION	Maximum production is 1 portion every 3 seconds (1200 rounded portions per hour).	Maximum production is 1 portion 3 seconds (1200 rounded portions per hour).
CONSTRUCTION:	Stainless steel and anodized aluminum	Stainless steel and anodized aluminum
HYGIENE/MAINTENANCE	Tool - free disassembly.	Tool - free disassembly.



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