

DOCK-IT PIZZA CRUST DOCKER



The AM Manufacturing's DOCK-IT pizza crust docker offers uniform docking for all shapes and sizes of pizza crusts. This machine prevents bubbling and can help in reducing bake times. A wire mesh outfeed conveyor allows for smooth transition of product from the press to the oven.

WORLD HEADQUARTERS

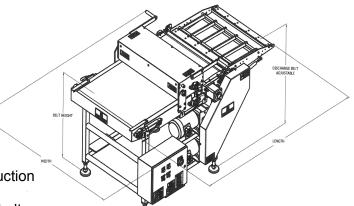
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DOCK-IT AUTOMATIC PIZZA CRUST DOCKER



FEATURES

- Stainless-steel construction
- Adjustable height
- Wire mesh discharge belt
- Variable speed control
- Stainless-steel stripping fingers prevent sticking
- Pivoting docker head for ease of cleaning
- Designed to work in conjunction with any AM production pizza press

AVAILABLE DOCKER SIZES

• 24" **•** 32" **•** 40" **•** 48" **•** 52"

DIMENSIONS

| | | | Belt |
|-------------|--------|-------|-----------|
| Docker Size | Length | Width | Height* |
| 24" | 83" | 43" | 40" ±2" |
| 32" | 83" | 51" | 40" ±2" |
| 40" | 83" | 59" | 40" ±2" |
| 48" | 83" | 67" | 42.5" ±2" |
| 52" | 83" | 71" | 42.5" ±2" |

^{*} Docker height is adjustable

ELECTRICAL REQUIREMENTS

- Available in 208, 240 or 480 volts / three phase / 60 hertz
- Overseas voltages / CE requirements are available



