

For optimally divided and moulded buns.  
Quick and easy to use.

The **PICCOLO** is constructed according to the latest technological standards in the sector of bakery technology. It divides and moulds all common sorts of dough.

**Thus you obtain optimally rounded pieces of dough for pastry of best quality.**

The **PICCOLO** is easy to use – even by non-skilled workers: The prepared batch of dough – which has rested for about 10 – 15 minutes – is placed on the moulding plate, which is then inserted into the **PICCOLO**. By drawing the pressing lever down, the dough is evenly pressed onto the moulding plate. Then, by drawing the dividing lever down, the dividing knife is

activated and divides the dough into small pieces of equal weight. Finally the moulding of the dough pieces can be gently controlled with the moulding lever.

You see:

With only three steps, you can achieve a perfect moulding result.

The **PICCOLO** needs hardly any maintenance and is easy to clean. The upper covers are removable, so that for cleaning, you have easy access to the rustfree light-metal dividing head.

**PLUS: Removable stainless steel dividing knife for easy cleaning!**



**Technische Daten /  
Technical Details**

width	63 cm
depth	59 cm
height	134 cm
working height	81 cm
weight	250 kg
electrical power	0,55 KW

Size	divisions	total amount od dough		single pieces	
		ca. g	ca. lbs	ca. g	ca. ozs
3	30	900 – 2800	2 – 6 1/2	30 – 93	1 – 3 1/4
4	30	1200 – 4000	2 1/2 – 8	40 – 135	1 3/8 – 4 3/4

Other sizes on request.

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