

Save Hours Per Day: Automate Dough, Maximize Profits.

Boost Profits by Cutting Labor:

Our 2-in-1 Dough Processor simplifies your production, delivering consistent, high-quality results from day one. Minimal training means immediate time savings, translating directly to increased profitability.

Maximize Efficiency, Minimize Labor Costs:

Our fast, user-friendly Dough Processor reduces labor and improves consistency instantly. Start with the automation you need, and scale up as your business grows. This targeted investment allows you to see increased efficiency and higher profits from the start.

Improve labor costs while increasing quality and consistency.

- Ideal for a wide range of dough types and recipes
- Accuracy of +/- 0.1oz (+/- 3 g)
- Generates a rounded dough ball every 3-5 seconds
- Uses standard 120v electrical
- Easy installation with no assembly or tools required
- Easy to clean and maintain
- Compact design to fit into all types of kitchens



Proudly Designed, Manufactured, and Assembled in the USA.

Contact us for a custom quote
and detailed rollout plan.

sales@tryinsitu.com



Features

- NSF Approved | UL Listed
- Hopper Capacity - 75 lbs / 34 kgs
- Generates a rounded dough ball every 3-5 seconds
- Clean in Under 10 Mins! Easy To Clean.
- Accuracy of +/- 0.1oz (+/- 3 g)
- Easy plug-n-play installation
- Heavy-duty casters come standard for easy movement
- Customizable Batch + Recipe Settings
- Optional – Auto Pan Oiling*



Specs

- 2oz-28oz standard size (56g – 790g)
- Power: Standard 120v
- Construction: Stainless Steel
- Dimensions: 25" wide X 40" deep X 65" tall
- Machine weight: 350lbs / 160kg



Proudly Designed, Manufactured, and Assembled in the USA.