

Eberhardt PICCOLO

**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 controlled gently 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 rust-free dividing head, which - in addition: can get tilted aside, for more easy cleaning.

Updated: 07-Jan-02

