



Dough Dockers

## DDCH7755

DOUGH DOCKER, TEN-WHEEL, 6-1/4" W  
6-1/4" W X 9-1/4" L

**List Price: \$53.20 EA**

Pack: 24

Cu. Ft.: 2.77

Weight: 36 lbs

Condition your pizza and flatbread dough with efficiency and ease when you use any of our rolling dough dockers! Available in a variety of styles, these dockers all feature pins or points that glide across dough to eliminate the formation of pesky air bubbles. Your customers will enjoy perfectly made crust with every bite! All of our dockers are constructed of high-quality, durable materials to accommodate long-term commercial use. Should any of your multi-wheel dockers need a wheel replacement, we offer extra wheels that are quick and easy to add!

With a length of 7-1/2" and width of 6 1/4", this ten-wheel casted handle dough docker is a must-have tool for conditioning and flattening out pizza and flatbread dough. This roller docker features 10 individual wheels with plastic points that spin independently on an axle. The wheels create a randomized pattern of punctures in dough to eliminate the formation of air bubbles and help produce an ideal rise. Designed for commercial kitchens, this docker rolls across dough with ease and efficiency. The heavy-duty cast aluminum handle offers a secure, comfortable grip for repetitive use. Constructed of durable materials, this roller docker will last for years on end. Use it at your pizzeria, restaurant, bakery, diner, or hotel kitchen. Hand wash only using aluminum-safe detergent.

- Polyethylene, Aluminum
- White, Silver
- Handwash Only
- Durable Docker With Comfortable Grip

