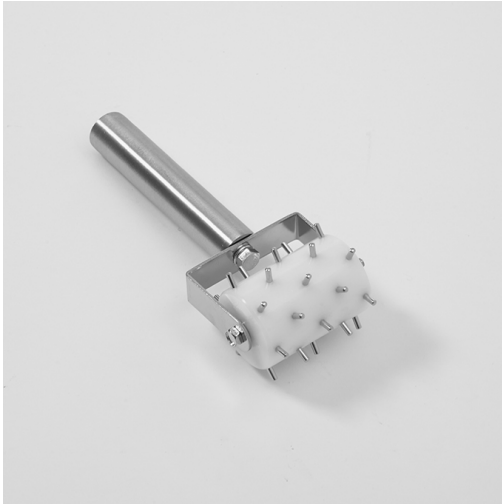




Dough Dockers

DD5275

ROLLER DOCKER, HEAVY-DUTY, HALF-SIZE, 2-3/4" W
3/8" L PINS**List Price: \$43.20 EA**

Pack: 24

Cu. Ft.: 1.55

Weight: 20 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 8" and width of 2-3/4", this half-size heavy-duty plastic roller docker is a must-have tool for perfectly conditioning pizza dough without flattening it. This docker features a 1-3/4" diameter plastic core with permanently embedded stainless steel pins. The barrel rotates on a stainless steel axle, creating consistent 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 sanitary solid 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.

- Stainless Steel, Polyethylene
- White, Silver
- Dishwasher Safe
- Sleek, Durable Design

