



Dough Dockers

DD5701

DOUGH DOCKER, ALL-PLASTIC

List Price: \$15.60 EA

Pack: 6/72

Cu. Ft.: 5.21

Weight: 27 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 5", this all-plastic dough docker is a must-have tool for perfectly conditioning pizza dough without flattening it. It features 5/8" long pins that create consistent pinches in dough to eliminate the formation of air bubbles and help produce an ideal rise. Designed for commercial kitchens, this roller docker rolls across dough with ease and efficiency. The plastic handle offers a secure, comfortable grip for repetitive use. Constructed of highly-sanitary and durable plastic that is dishwasher safe, this one-piece docker will last for years on end. It also has a convenient 3/8" diameter hole for hanging storage. Use this dough docker at your pizzeria, restaurant, bakery, diner, or hotel kitchen.

- ABS Plastic
- White
- Dishwasher Safe
- Convenient, One-Piece Construction

