



Dough Dockers

DD5703

DOUGH DOCKER, LONG-PIN

List Price: \$23.60 EA

Pack: 24

Cu. Ft.: 2.21

Weight: 16 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 8-1/2" and width of 3-1/2", this plastic long-pin docker is a must-have tool for conditioning thicker pizza dough. This docker features two sets of interlocking 7/8" extra-long plastic pins. The wheels independently rotate on an axle, creating 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 ergonomic plastic 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. Dishwasher safe for easy handling.

- Polypropylene, Stainless,
- Black, White, Silver
- Dishwasher Safe
- Durable, Comfortable Design

