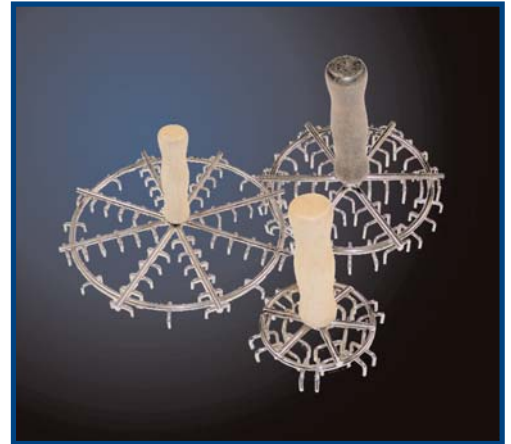


Bubble Stopper™

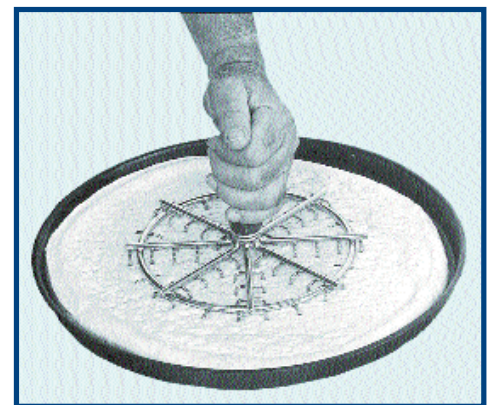
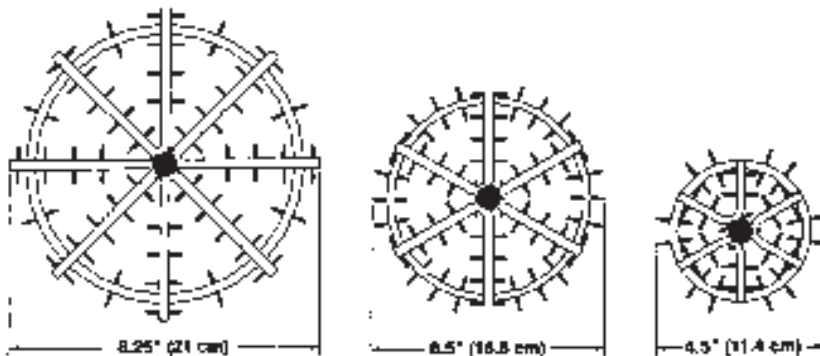
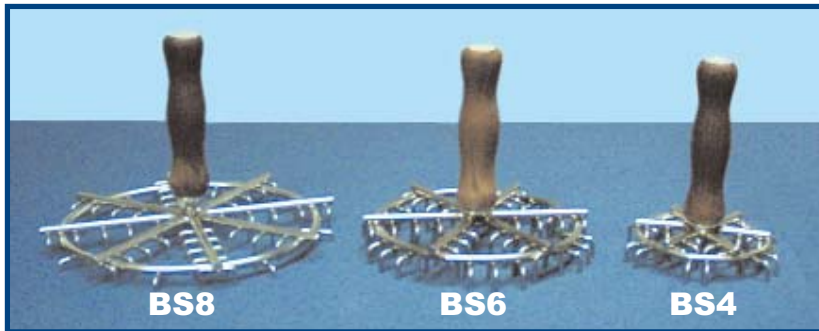
When old fashioned dockers won't stop those pizza killing bubbles which can ruin your pizza, then that's the time to dock your dough with a **BUBBLE STOPPER™**.

When you dock your dough with a **BUBBLE STOPPER™** you punch small vent holes in the crust which allows steam to escape. It's steam and the expansion gases in the yeast which cause those "volcano sized" pizza killing bubbles.



Bubble Stoppers Available

	Diam.	Shipping Weight's
BS4	4.5"	1 lbs. / 1 kgs.
BS6	6.5"	2 lbs. / 5 kgs.
BS8	8.25"	3 lbs. / 2 kgs.
BS10	10"	4 lbs. / 2 kgs.
BS12	12"	5 lbs. / 3 kgs.



Built to last of heavy gauge steel rod, all welded and chrome plated with beautiful polished wooden handle. Provided with 44 prongs strategically placed and precision designed to lie flat and parallel to a flat surface so that all the prongs penetrate through the dough with each press.

Specifications, Details and Prices are subject to change without prior notice. Please call for current pricing.

DOUGHPRO
 20281 Harvill Ave, Perris, CA 92570
 (951) 657-0379 (800) 624-6717 Fax (951) 657-4594

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