PREP-DOUGH-420-01

# Commercial Dough Rounder, 420x585 x 804mm High



**420 x 585 x 804**
W X D X H (MM)

**10A single phase**
POWER

**1 Year Warranty**
WARRANTY

## OVERVIEW

A dough machine that saves time and gives consistent bases and portions. Highlights: Perfect Dough Balls Every Time - Rounds Dough for Pizza Bases, Bread Rolls, Cakes and Pies with Consistent Shape and Minimal Effort.; 50 G to 350 G Capacity - Suits Everything From Small Pastries Through to Pizza Bases.; 10 Variable Speeds - 25 to 52 RPM with a Digital Speed Display, for Precise Control Across Different Dough Types.; Handles Wet Dough - Works with Doughs Up to 70% Hydration Without Sticking.; Non-Stick Auger - PTFE-Coated Auger for Smooth Dough Rounding.; Easy to Clean - Food-Grade Stainless Steel Tray, PVC Cylinder and Coated Screw Conveyor for Gentle Rounding and Simple Cleaning..

## FULL SPECIFICATIONS

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|---|---|
| Dimensions | 420mm (W) x 585mm (D) x 804mm (H) |
| Power | 10A single phase (750W) |
| Warranty | 1 Year Warranty |