

SPECIFICATIONS:

ROUNDI 35 DOUGH ROUNDER



FEATURES

- Innovative cooling technology that prevents the motor from heating the dough
- Rounds dough portions ranging from 0.5-35oz (15g to 1000g) without any adjustment or replacement of parts
- Available standard or Teflon coated rounding spiral
- Polished stainless steel finish
- Strong and easy to remove shelf for efficient collection of dough balls
- Caster wheels (2 locking)
- Designed with pizza dough in mind, but works with a large variety of dough types such as:
 - buns, pita bread, naan bread and more!
- Made in Italy

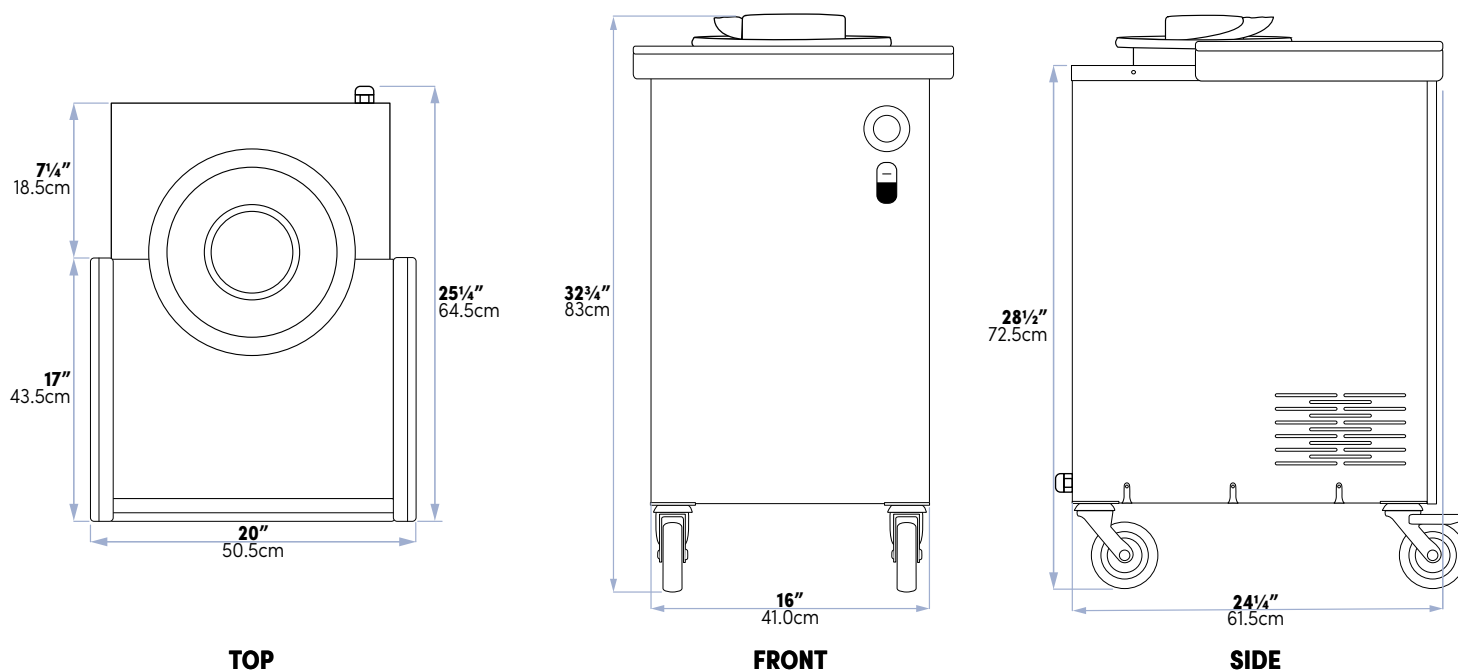
Production

Specification	Capacity
Dough Ball Size	0.5-35oz
	15g-1000g
Hydration	56-70%
Output/Hour	2,000 pieces



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Electrical

Model	Power	Voltage	Amps	Phase	Plug
Roundi35	0.5 HP (0.37Kw)	120V 60Hz	8	1	NEMA 5-15P ⓘ

Cable length is 72" / 183cm

Dimensions

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
Roundi35	20	24 1/4	32 3/4	50.5	64.5	83	121.5	55

Shipping

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
Roundi35	23 1/4	29 1/2	40	59	75	102	165	75