



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 + N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,3
<b>net weight (Kg)</b>	151
<b>breadth (mm)</b>	660
<b>depth (mm)</b>	880
<b>height (mm)</b>	1490

#### PROFESSIONAL DESCRIPTION

##### Automatic stainless steel divider/rounder with relative support bench.

- The combination of these 2 machines will make the **process of making pizza and bread balls quick and easy** .

In fact , **after portioning, the dough falls directly into the rounder** located in the lower part of the table, **which takes care of rounding the balls in a few seconds.**

- **Indispensable for pizzerias , bakeries and pastry shops**, it makes work easier by significantly reducing preparation times;
- **rounds portions of dough for bread, pizza and cakes from 50 up to 300 grams ;**
- **creates perfect balls** , through the rising movement of the dough portions through the auger;
- **It does not stress or heat the dough** , without altering its properties in any way.
- **made with a stainless steel body and aluminium auger** , it is very robust, easy to use and quick to clean, all the components meet hygiene and safety regulations .
- **SUITABLE FOR DOUGH WITH MAX HYDRATION OF 60%**

##### DIVIDER FEATURES:



- **dough capacity: 30 kg;**
- break the pasta into portions **of 30 to 300 grams;**
- cutting error: +/- 5 g from desired weight;
- It works by **extruding the dough using a spiral tool**
- It is equipped with **two adjustment systems: probe and cone**

- The entire machine is made of **stainless steel and aluminum** to make it **very robust and easy to clean**.
- **all the parts moved** during the machine's operation **are removable** by means of convenient handwheels and **easily washable without carrying out maintenance** .
- the **outlet funnel can be easily removed** to access the replacement of the reduction bushings.
- All components comply with **hygiene and safety standards** .
- **by carrying out constant cleaning it does not require any particular maintenance** .
- **Power supply V. 380/3 - Kw. 0.93 -- Available on request at V. 220/1 Single phase**

#### ROUNDING MACHINE FEATURES:

- **Rounds bread and pizza dough from 30 to 300 grams without ever changing accessories**
- Yield: approximately **340 Pieces/Hour of 250 gr**
- **It does not stress or heat the pasta**
- **It does not change the properties of the dough in any way**
- **Robust and easy** to use
- All components comply with **hygiene and safety standards**
- **Balls fall at bench height**
- **Aluminum auger**
- Available in different voltages on request
- Possibility of working continuously combined with other machinery
- **Power supply V. 380/3 - Kw. 0.37 -- Available on request at V. 220/1 Single phase**
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- **INCLUDED**
- The divider located in the upper part of the table **includes 5 CONES** of different diameters which allow the following sizes to be obtained:
- 4 cm which allows you to make portions from 50 to 90 g
- 4.5 cm which allows you to make portions from 80 to 130 g
- 5 cm which allows you to make portions of 120 to 180 g
- 5.5 cm which allows you to make portions from 170 to 230 g
- 6 cm which allows you to make portions from 220 to 300 g
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- **ACCESSORIES/OPTIONALS :**
- **Divider Support Table** prepared for insertion of rounder
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**CE mark**  
**Made in ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF477-000100</b>	Automatic dough divider-rounder for pizza or bread dough, for pieces from 50 to 300 gr, V.400/3+N,, Kw.1,3+1,7, Weight 151 kg, dim.mm.660x880x1490h	<b>€ 5.501,90</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 10 to 18 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TCF477-000550</b> 	<b>Kit for transformation of the rounder to V.220/1, Single-phase</b>	<b>€ 66,57</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>TCF477-000530</b> 	<b>Conversion kit to V.220/1</b>	<b>€ 307,85</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

