



TECHNICAL CARD

power supply	Monofase/Trifase
frequency (Hz)	50
net weight (Kg)	47
gross weight (Kg)	60
breadth (mm)	390
depth (mm)	440
height (mm)	790

PROFESSIONAL DESCRIPTION

Rounder for Pizza, Piadina and Bread Loaves , Automatic, Professional.

- **made with a stainless steel body** and a **Teflon-coated aluminum auger** , it is very robust, easy to use and quick to clean, all the components meet hygiene and safety regulations.
- **essential 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 30 up to 300 grams ;**
- **tray width** 44 cm;
- **creates perfect balls , through the rising movement of the dough portions** through the auger;
- Yield 340-400 Balls/Hour
- **It does not stress or heat the dough** , without altering its properties in any way.
- **Can be combined with a dividing-portioning machine;**

Standard Version : recommended **for doughs with max 60% hydration** (maximum indication subject to variation based on flour and dough) supplied with **FOOD GRADE TEFLON-COATED ALUMINUM AUGER** .

Available in SINGLE-PHASE or THREE-PHASE version, in two models each:

CE mark
Made in ITALY

AVAILABLE MODELS

TCF477-000300/T

Dough rounder: Pizza, Piadina, Bread, for pieces

€ 1.650,08



from 30 to 300 gr, with TEFLON-COATED
aluminium auger, V.380/3, Kw.0.37, Weight 47,
dim.mm.390x440x790h

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TCF477-000300/M



Dough Rounder: Pizza, Piadina, Bread, for pieces
from 30 to 300 gr, - with TEFLON-COATED
aluminium auger, V.220/1, Kw.0.37, Weight 47,
dim.mm.390x440x790h

€ 1.711,65

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



Esempio di sovrapposizione
Porzionatrice - Arrotondatrice
Example of overlapping
Portioning - Rounding Machine