

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE

Bernini

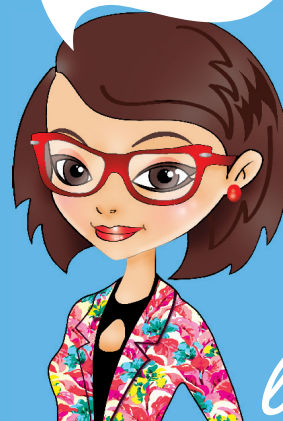
DOUGH ROUNDER

Introducing the Cuppone Dough Rounder, Bernini - a professional-grade companion that effortlessly blends robust performance with user-friendly convenience. Bernini is designed to simplify your pizza journey, boasting a sturdy construction that's both easy to operate and a breeze to clean.

It's a true precision instrument, capable of expertly rounding dough weights ranging from 20 to 300 grams or a substantial 20 to 900 grams, offering versatility like no other. Bernini showcases a Teflon-coated aluminium spiral, ensuring your dough glides smoothly without any sticky situations. Not stopping there, it presents a thoughtful design with a ball exit positioned at bench height, adding an extra layer of ease to your dough-handling process.

One of its standout features is its ability to handle dough without undue stress or heat, preserving the integrity of your mix. Plus, its castors with brakes provide mobility without compromise. When it's time to clean up, rest assured that this dough rounder can be completely disassembled for a hassle-free maintenance routine.

Save valuable hours with
this fantastic compact
machine!



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Key Features

- Stainless steel body, easily wiped down
- Teflon coated aluminium spiral
- Built in tray to place the rounded balls
- Rounded balls exit at bench height
- Available in two sizes

Why choose the Bernini rounder?

With cutting-edge technologies at its core, Cuppone's dough rounder is your trusted ally for consistently achieving flawlessly rounded dough, all while making your processes simple and efficient. Speed up production effortlessly with Bernini.

Recommended for dough with a hydration between 50-65%

Specifications

Model	W	D	H	Tray width	Capacity	Ball size	Net Weight	Loading	Power
LLKBR280	390	565	795	440	900 balls per hour	20-300g	55 kg	13 Amp	0.37kW 1ph
LLKBR800	410	625	830	505	900 balls per hour	20-900g	86 kg	13 Amp	0.37kW 1ph



Suggested Products...

Here are some other pieces of kit that might help streamline your process.



Heated Press
LLKP30



Cubo Dough Divider
LLKCUBO



Donatello Oven
LLKDN6352+



Giotto Oven
LLKGT110TS

Step away from hard
labour and employ
Bernini today!



All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

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