

BERNINI

Doughball rounder



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Features.



Easily create perfectly **round** balls from 20-900g, depending on the model you choose.



Castors to easily **move** in and out of your kitchen space. Braked for additional safety.



Teflon coated aluminium spiral to prevent sticking and minimising stress on the dough.



Easily deconstructed for **simple** cleaning and maintenance of the spiral.



Simple on/off controls with emergency stop button for extra safety.





Dough Rounder



External dimensions		BRN280	BRN800
W	390	440	505
H	795 mm	830 mm	
56			62
5			5
Model			
Tray width (mm)		W	
Ball Size		gr.	20 - 300
Productivity per Hour		Nr.	900 - 1000
Electric Power Supply	Volt (50Hz)	13Amp Plug	13Amp Plug
Maximum Absorption	kW max	0,37	0,37
Net Weight	Kg	55	86
Gross Weight	Kg	64	95

H: Height

For use with hydration from 50 to 65%.

Straight from mixer to rounder - fermentation should take place after the dough has been rounded.

