

BERNINI

Doughball rounder



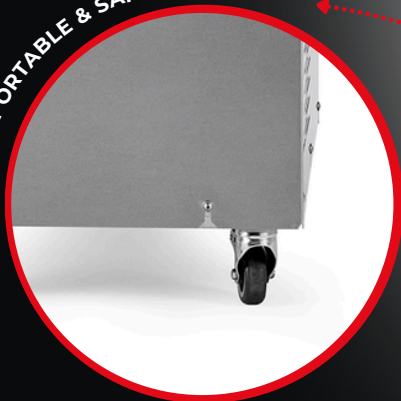
BERNINI

FLEXIBLE PORTION SIZES



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

TRANSPORTABLE & SAFE



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

NO FUSS CLEANING



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

SIMPLE AND IN CONTROL



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

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

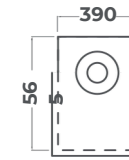


Features.

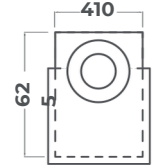
Dough Rounder



External dimensions



H 795 mm



H 830 mm

Model			BRN280	BRN800
	Tray width (mm)	W	440	505
	Ball Size	gr.	20 - 300	20 - 900
	Productivity per Hour	Nr.	900 - 1000	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.

