

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



LLKAR280

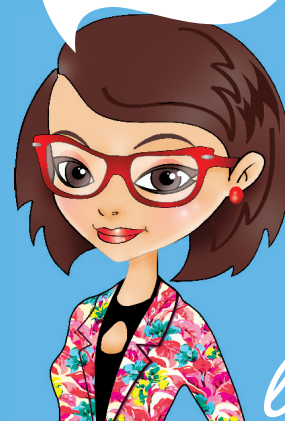
CUPPONE *Rounder*

DOUGH ROUNDERS

The Cuppone dough rounder has been introduced to the range as an integral part of any demanding pizza operation. With the ability to produce a perfectly rounded portion of dough every second, this machine takes away hard work and gives you back precious time.

The user can produce rounded portions of dough from 20g to 300g with the smaller model and up to 900g with the larger model. Simply switching cones determines the size of the rounded ball produced. Both models are equipped with castors, to help positioning the machine into your prep area super easy. A teflon coated aluminum spiral makes residual sticking virtually impossible as well as cleaning of the spiral low maintenance.

Save valuable hours with
this fantastic compact
machine!



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llk.

Why choose a Cuppone Rounder?

- 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

Specifications

Model	W	D	H	Tray width	Capacity	Net Weight	Loading	Power
LLKAR280	390	565	795	440	28 balls per minute	55 kg	13 Amp	0.37 Kw
LLKAR800	405	620	830	505	50 balls per minute	86 kg	13 Amp	0.37 Kw



Suggested Products...

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Heated Press
LLKP30



Cubo Dough Divider
LLKDDCUBO



Donatello Oven
LLKDN6352+



Giotto Oven
LLKGIOTTOTS

Step away from hard labour and employ the Cuppone rounder 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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