

SPECIFICATIONS:

ROUNDI 11 DOUGH ROUNDER



FEATURES

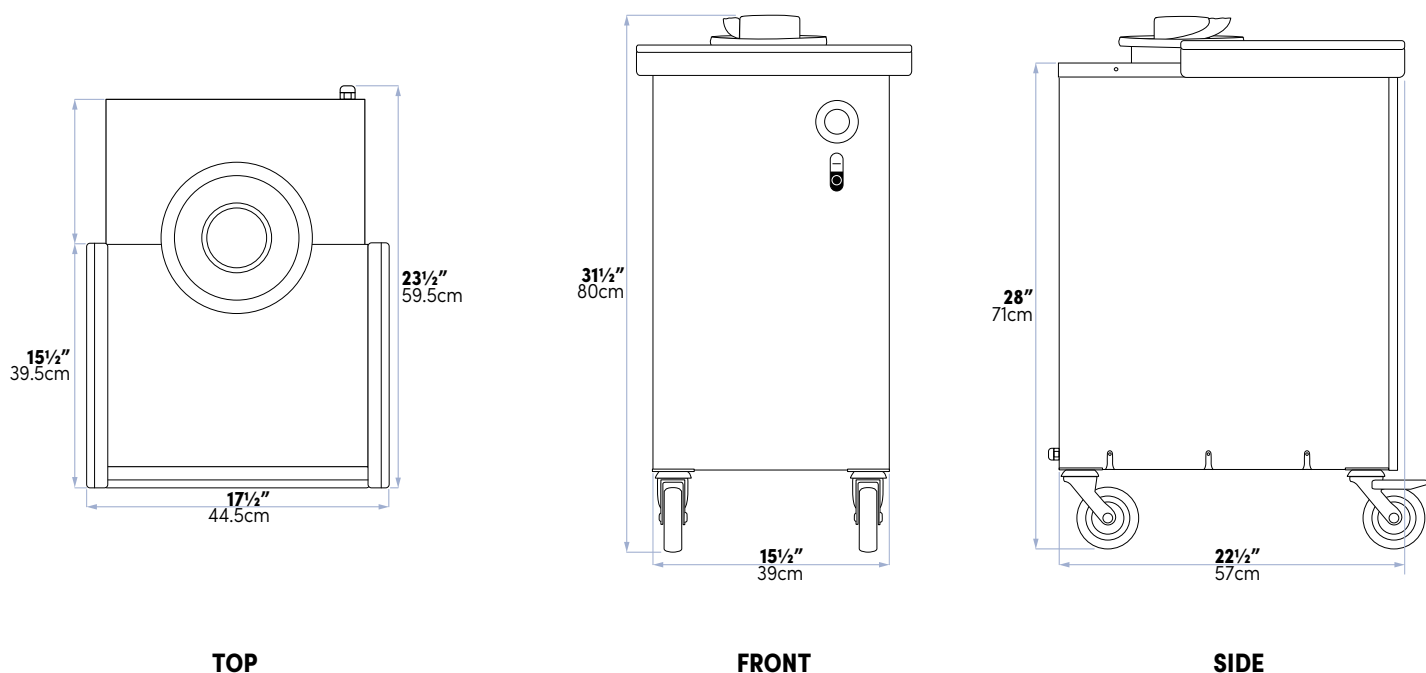
- Innovative cooling technology that prevents the motor from heating the dough
- Teflon coated rounding spiral
- Rounds dough portions ranging from 0.5-11oz (15g to 300g) without any adjustment or replacement of parts
- Polished stainless steel finish
- Strong and easy to remove shelf for efficient collection of dough balls
- Caster wheels (2 locking)
- Designed with pizza dough in mind, but works with a large variety of dough types such as:
 - buns, pita bread, naan bread and more!
- Made in Italy

Production

Specification	Capacity
Dough Ball Size	0.5-11oz
	15g-300g
Hydration	56-70%
Output/Hour	1,200 pieces

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Electrical

Model	Power	Voltage	Amps	Phase	Plug
Roundi11	0.5 HP (0.37Kw)	120V 60Hz	8	1	NEMA 5-15P ⓘ

Cable length is 72" / 183cm

Dimensions

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
Roundi11	17½	22½	31½	44.5	57	80	103	47

Shipping

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
Roundi11	19¼	28¾	39¼	49	73	100	137	62