

CUPPONE

BRN280

BERNINI DOUGH ROUNDER

Bernini dough rounder will automatically round and de gas dough pieces ready for long fermentation. Bernini will round dough pieces between 20g and 300g without having to change settings.

For the production of pizza/dough balls from 50% to 65% hydration only.

STANDARD FEATURES

- Automatic dough rounding and degassing.
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- Robust, simple to use and easy to clean.
- Teflon coated aluminium spiral
- Ball exit at bench height
- Comes with castors and brake
- Easy to remove spiral for cleaning
- Gentle processing that does not stress and heat the dough.
- Simple on/off operation.

UNIT DIMENSIONS

418mm L x 616mm W x 795mm H

NET WEIGHT (KG)

55kg

ELECTRICAL POWER

230V 50Hz 15a single

DOUGH SIZE

20g min up to 300g max

HOURLY PRODUCTION

up to 700 dough balls an hour

SHIPPING DIMENSIONS

500mm L x 750mm W x 990mm x H

SHIPPING WEIGHT

62kg

WARRANTY

2 years parts warranty, 12 months labour warranty

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

