



DOUGH ROUNDING MACHINES

ENG



IGF *Fornitalia*
made in Italy for professionals since 1977

ROUNDING MACHINE

Essential machine for pizzerias and bakeries, makes work easier by reducing balling time and providing consistency



- Rounds portions of bread, pizza and cake dough from 60 up to 300 grams with the model ARR/300 and from 80 up to 800 grams with the model ARR/800-801.
- Creates perfectly round balls, thanks to the rising movement of dough portions through the auger
- It doesn't stress, it doesn't heat the dough and it doesn't alter its properties in any way
- Provided with a stainless steel shell and Spiral in aluminium or teflon aluminium, they are very robust, easy to use and fast to clean
- All the components meet hygiene and safety standards.

	Code	Dough Capacity	Capacity per hour	POWER SUPPLY Volt/Hz	POWER Kw	L / W cm	P / D cm	A / H cm	WEIGHT kg
ARR									
ARR/300M	ARR/300M	60 - 300 gr	Variable	Single Phase 230v-50Hz	0.37	39	58	79	47
ARR/800M	ARR/800M *	80- 800 gr	Variable	Single Phase 230v-50Hz	0.37	41	61	82	75

* Aluminium spiral Suggested for dough with hydration up to 60%

*Teflon aluminium Spiral Suggested for dough with hydration over the 65%

DETAILS



Teflon coated Spiral



Elevated edge

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