

The Friul Co. Dough Rounder gently forms and rounds dough balls with ease. The Rounder can round dough balls from portion weights of 2 to 42 ounces, with production rates of 2,000 to 3,000 dough balls per hour.

After the dough has been cut, weighed and measured, it can be inserted into the Dough Rounder to be gently "hopped" between the two anodized aluminum plates until the final product comes out of the other side of the Rounder perfectly shaped and closed.

This machine is available as a tabletop unit, or on a mobile stand with locking castors. It can also be combined with the Friul Divider to form a completely automatic Divider and Rounder combination (M48/700).



R-10 tabletop rounder



Dimensions & Power Specs	Tabletop Rounder	Rounder on Stand
Power	370 Watts	370 Watts
Current*	120VAC - 60 Hz	120VAC - 60 Hz
Net Weight	135 Lbs.	155 Lbs.
Gross Shipping Weight	153 Lbs.	209 Lbs.
Machine Dimensions	29" x 29" x 15"	29" x 29" x 37"
Portion Weight	2 oz - 42 oz	2 oz - 42 oz
Hourly Production	2,000 - 3,000 dough balls	2,000 - 3,000 dough balls

*Other voltages available on request

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