

Cod: 6299

Portioning and rounding machine for bread and pizza 660x880x1550h



Description

This professional machine enables portioning and rounding of pizza dough loaves. Particularly suitable for pizzerias that operate with refrigerated dough fermentation, the instrument is small in size and therefore ideal for artisan workshops and pizzerias. Up to 30 - 35 kg of dough, unleavened, can be fed in, and the cone and bell best suited to the desired weight can be chosen: in this way, well dosed and rounded portions are obtained, ready for leavening. Hourly output can be up to 700 balls per hour.

Dimensions

Dimensioni esterne	660x880x1550 mm
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Technical data

Alimentazione	Electric
Peso netto	151 kg
Porzione Pasta	50-300 g
Potenza Elettrica	1.30 kW
Voltaggio	400 V