

Cod: 6300

## Portioning and rounding machine for bread and pizza 660x880x1550h three-phase



### Description

This professional machine allows 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. It is possible to introduce up to 30 - 35 kg of dough, unleavened, then you can choose the cone and bell most suitable for the desired weight: in this way you obtain well dosed and rounded portions, ready for leavening. Hourly output can be up to 1200 balls per hour! Dough portioning from 50 to 8/900 g.

### Dimensions

Dimensioni esterne	660x880x1630 mm
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## Technical data

Alimentazione	Electric
Capacità	50 kg
Frequenza	50/60 Hz
Peso netto	181 kg
Potenza Elettrica	1.30 kW
Potenza motore	1.70 hp
Produzione Kg/h	175 Kg/h
Voltaggio	400 V