

IGF Arrotondatrice ARR 801 Rounding Machine

Description

The ARR series rounding machines are indispensable tools for pizzerias, bakeries and pastry shops, facilitating work and considerably reducing preparation times.

They round portions of dough for bread, pizza and desserts from 20 to 800 grams.

The Arrotondatrice ARR 801 creates perfect balls, using a rising movement of the portions of dough through the auger.

They do not stress and do not heat the dough without altering its properties in any way.

The machines has a stainless steel shell and auger in aluminium or Teflon coated aluminium are very robust, easy to use and fast to clean, all the components meet the hygiene and safety standards.



IGF Arrotondatrice ARR 801 Rounding Machine Specifications

Arrotondatrice IGF/ARR 801 Rounder Specifications	
Dough Capacity	20g ~ 800g
Tray Width	50cm diameter
Motor Power	Kw 0.37
Voltage	240Vac Single Phase
Net Weight	75 Kgs
Dimensions [W x D x H]	410*610*820 mm
Country of Origin	100% Made in Italy
PROFESSIONAL ROUNDING MACHINE WITH TEFLONATED SCREW RECOMMENDED FOR PASTA OVER 70% OF HYDRATION (maximum indication subject to change based on the types of flour and dough)	