

Commercial Dough Rounder

This commercial-grade appliance efficiently rounds dough portions in bakeries and pizzerias. Its stainless steel build ensures durability, while adjustable settings provide consistent results.



Overview

Professional Commercial Cooking Solution

This commercial-grade appliance is designed for high-efficiency cooking in fast-paced environments like small restaurants and pizza chains. Featuring a durable stainless steel front panel and a robust powder-coated structure, it ensures longevity and reliable performance. With dual fire stones and a maximum temperature capacity of 300°C, it is perfectly suited for preparing consistent, high-quality pizzas.

Technical Specifications

Capacity Metrics

2 pcs Pizza Capacity	300 mm Max Pizza Diameter
--------------------------------	-------------------------------------

Maximum Temperature	300 °C
Heat-up Time	Approximately 30 minutes to reach 300°C

Construction & Design

Internal Components

- 2 x Fire stones
- Internal insulation fiber

Material Composition	Stainless Steel Front, Powder Coated Rear, Hot Dip Aluminum Internal Chamber, Insulation Fiber
----------------------	--

Operational Features

Control System

- 30-minute timer
- Main power switch
- Indication light
- Self-locking system

Safety Features

Overload Protection

Compliance

Certifications	CE, RoHS
----------------	----------