

# 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

|                                |                                     |
|--------------------------------|-------------------------------------|
| <b>2 pcs</b><br>Pizza Capacity | <b>300 mm</b><br>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 |
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