

Commercial Dough Rounder

This commercial-grade dough rounder efficiently rounds dough portions for bakeries and food service. It is engineered for high-volume production, handling various dough types and sizes with consistent results.



Overview

Professional Pizza Baking Solution

This commercial-grade pizza oven is designed for high-efficiency operation in small restaurants, fast-food chains, and home kitchens. Featuring a robust construction with a stainless steel front and powder-coated rear structure, it ensures durability and ease of maintenance. The internal chamber is lined with hot-dip aluminum sheets and includes dual fire stones for consistent, high-quality baking results.

Technical Specifications

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

Capacity & Design

Cooking Capacity

2 pcs

Pizza Count

300 mm

Max Pizza Diameter

Construction & Materials

Material Composition

- Stainless steel front panel and door
- Powder-coated rear structure
- Hot-dip aluminum internal chamber
- Insulation fiber lining

Safety & Compliance

Safety Features

- Overload protection
- Self-locking system
- Indication light

Certifications	CE, RoHS
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