



International Corporate Park,
1315 NW 98th Ct, Unit 8.
Miami, FL 33172
Phone +1 (305) 433 8287 ·
Phone +1 (305) 915 0314

Rounder P Blu



Description:

Compact balls, smooth and if air in the center (not bubbles occur during fermentation and baking)

This machine has been built with a patented spiral vertical side crushing working with mass in combination with the rotation of the cylinder, creating the spherical shape of the mass.

No mass temperature rises, avoiding rapid fermentation
Patented lid so that the balls don't stick

Teflon coated components, so that the balls don't adhere.

Benefits:

- Compact balls, smooth and no air in the center (No bubbles during fermentation and baking).
- This machine has been built with a Vertical spiral patented that works with lateral crushing dough in combination with the rotation of cylinder creating spherical shape dough inserted.
- the dough temperature does not increase, avoiding accelerated fermentation (indispensable for processes Long fermentation).
- patented lid so that the balls do not sticking.
- Teflon coated components to that the balls do not stick.

Warranty:

- 12 months warranty on all parts
- Warranty includes labor to change parts
- Any damage from the misuse or abuse of the oven will not be covered by the warranty.



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DETAILS AND DIMENSIONS

Specifications

						
12.6x22x31.5	158Lb	Weight balls 1.76oz to 11.30oz	1000 balls per hour	Voltage 208-220V 60Hz	Motor power 0.55kw	3 phase + G

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