

SPECIFICATIONS:

ROUNDI DOUGH ROUNDER



The Italiana FoodTech Roundi Dough Rounder is capable of rounding dough portions ranging from 10g to 1000g (0.35oz to 35oz) without requiring any adjustment or the replacement of any parts. The Roundi is designed to be used with a variety of different doughs, so you will always have the right tool for the job!

The Roundi makes use of innovative cooling technology, whereby the pressure in the motor housing is reduced, enabling the transmission components to work for long periods without any maintenance. This means that the heat generated from the motor will not affect the dough. This helps to ensure the dough portions are processed at room temperature both in the spiral, and in the cylinder.

CONSTRUCTION - A Stainless Steel Scotch-Brite satin polish finish, with a strong and easy to remove shelf for efficient collection of dough balls.

MODEL - The Roundi rounder is capable of rounding dough portions ranging from 10g to 1000g without requiring any adjustment or the replacement of any parts. The Roundi rounder is designed for use with various different types of dough, but is specialized for pizza dough.

There must be between 56%-70% Hydration in the dough. Please call our expert if you have any questions about the dough you have for use in the Roundi. **The Roundi Dough rounder can be used for more than just pizza. It's also great for buns, pita bread, naan bread and more!**

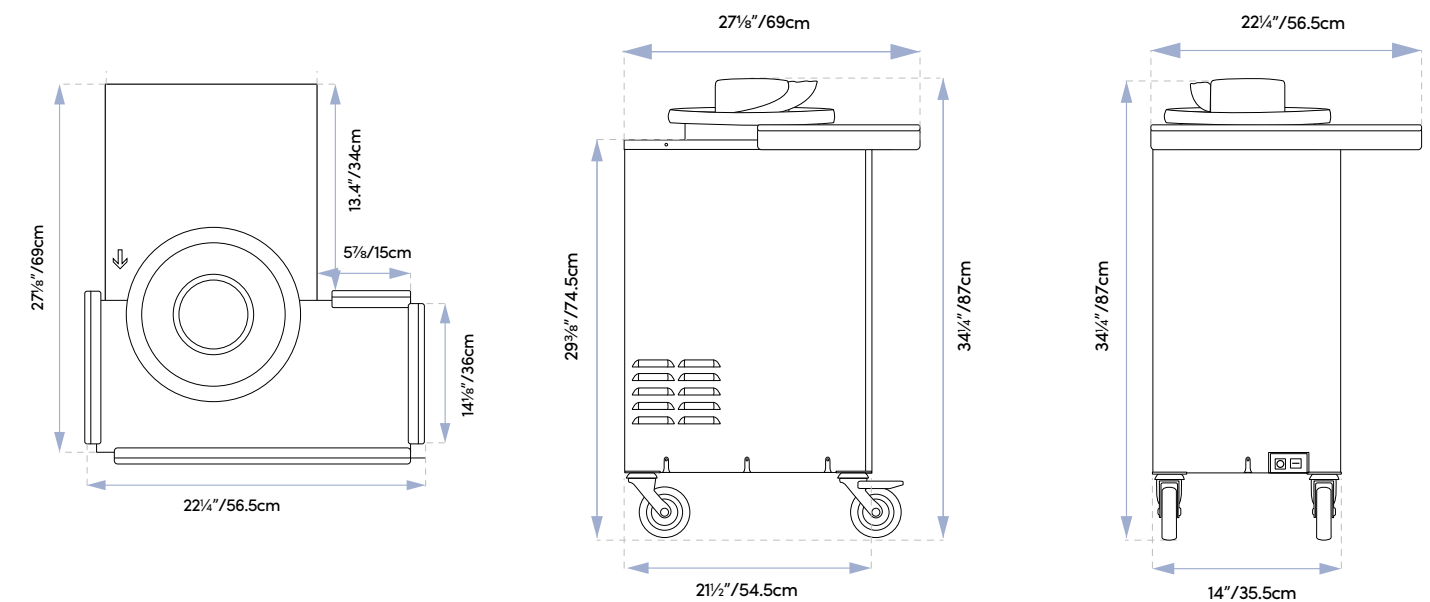
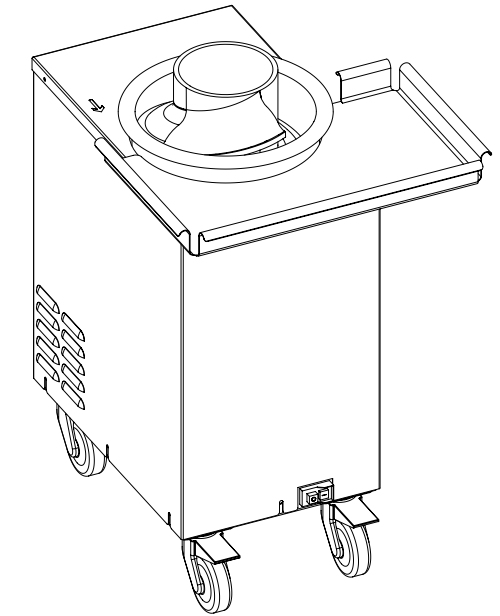


Roundi Dough Rounder

Unit of Power	Amount of Power
Voltage	120V
Power Consumption	0.37 Kw

Note: Cable length is 69½" / 177cm

Plug Type: NEMA 5-15P ⓘ



Roundi Specifications

Dimensions (Inch)			Dimensions (cm)			Weight	
W	D	H	W	D	H	Lb	Kg
22¼	21½	34¼	56.5	54.5	87	132	60

Shipping Specifications On Pallet

Dimensions (Inch)			Dimensions (cm)			Weight	
W	D	H	W	D	H	Lb	Kg
23¼	29½	40	59	75	102	165	75



The manufacturer reserves the right to modify the technical data and models without previous notice.

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SPECIFICATIONS:

ROUNDI 300 DOUGH ROUNDER



The Italiana FoodTech Roundi 300 Dough Rounder is the compact solution to dough ball formation! The Roundi 300 is capable of rounding dough portions of up to 300g (10.5oz) without requiring any adjustment or the replacement of any parts. The Roundi is designed to be used with a variety of different doughs, so you will always have the right tool for the job!

The Roundi makes use of innovative cooling technology, whereby the pressure in the motor housing is reduced, enabling the transmission components to work for long periods without any maintenance. This means that the heat generated from the motor will not affect the dough. This helps to ensure the dough portions are processed at room temperature both in the spiral, and in the cylinder.

CONSTRUCTION - A Stainless Steel Scotch-Brite satin polish finish, with a 60 ridge cylinder manufactured from food-safe plastic material. The Auger is Teflon coated to ensure dough does not stick.

MODEL - The Roundi rounder is capable of rounding dough portions of up to 300g without requiring any adjustment or the replacement of any parts. The Roundi rounder is designed for use with various different types of dough, but is specialized for pizza dough.

There must be between 56%-70% Hydration in the dough. Please call our expert if you have any questions about the dough you have for use in the Roundi. **The Roundi Dough rounder can be used for more than just pizza. It's also great for buns, pita bread, naan bread and more!**

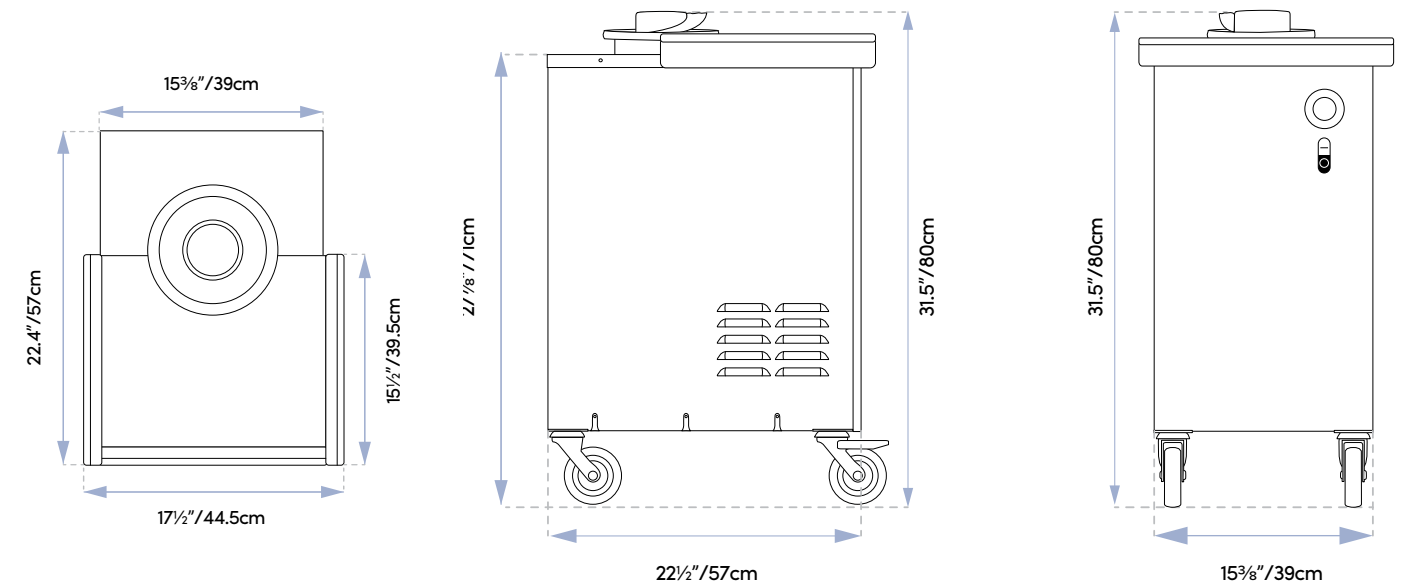
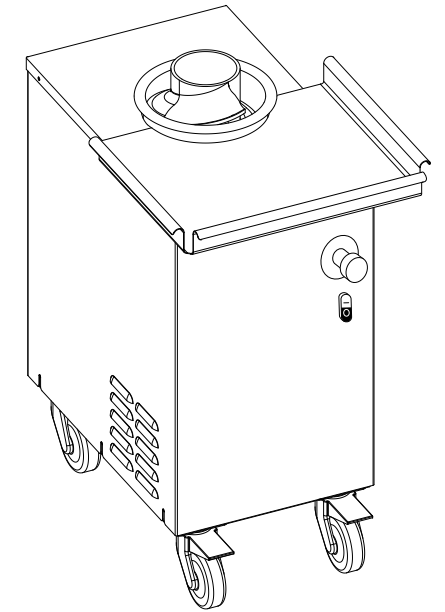


Roundi 300 Dough Rounder

Unit of Power	Amount of Power
Voltage	120V
Power Consumption	0.37 Kw

Note: Cable length is 67¾" / 172cm

Plug Type: NEMA 5-15P ⓘ



Roundi Specifications

Dimensions (Inch)			Dimensions (cm)			Weight	
W	D	H	W	D	H	Lb	Kg
17½	22½	31½	44.5	57	80	103	47

Shipping Specifications On Pallet

Dimensions (Inch)			Dimensions (cm)			Weight	
W	D	H	W	D	H	Lb	Kg
19¼	28¾	39¼	49	73	100	137	62



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