

PIZZA DOUGH ROUNDER **ROTONDÓ**

Features

- ◆ Perfect for pizzerias and bakeries.
- ◆ Small and compact design can be stored under a table after use.
- ◆ Easy-to-use controls.
- ◆ Rounding capacities from 50 - 1,000 grams (1.8 - 35.3 oz.).
- ◆ Painted steel body with cast aluminum moulding spiral.
- ◆ Sturdy wheel base for easy mobility.
- ◆ The innovative internal ventilation system ensures dough does not heat or stress.
- ◆ Output capacity of up to up to 1,800 dough balls per hour.
- ◆ 220V/1Ph/60Hz



Boost Your Pizza Production the Easy Way!

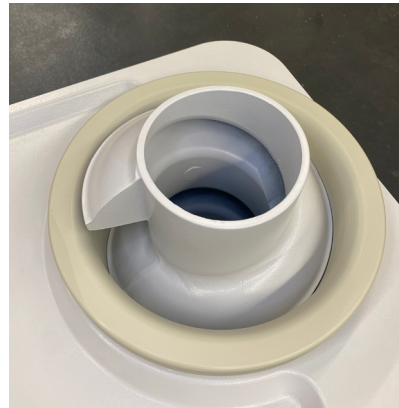
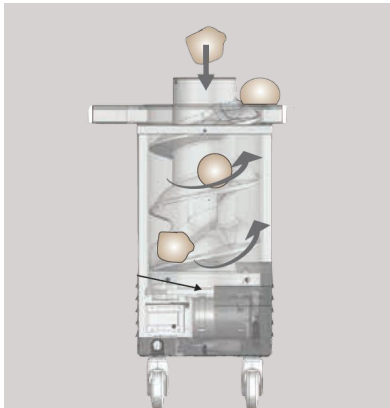
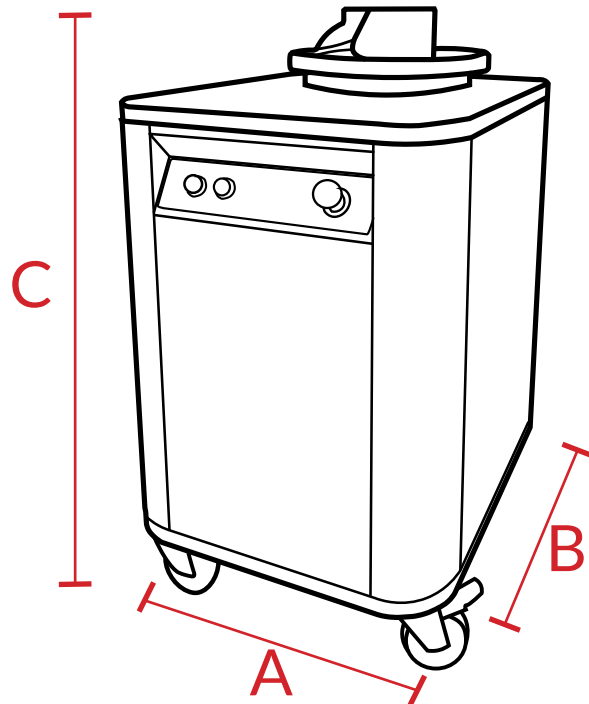
Increase dough production in your pizzeria without increasing labor and cost. The **ROTONDÓ** rounds pizza and bread doughs efficiently and consistently with virtually no operational knowledge needed thanks to its easy-to-use controls. The **ROTONDÓ** can round dough portions from 50 to 1,000 grams with a single machine, without the need to have to replace parts during work. Take your pizzeria production to the next level and produce up to 1,800 dough rounds per hour without increasing staff or extra labor. When you have finished working with the machine, its compact design and wheeled base allow it to be stored out of the way under a table or tucked away in a corner to ensure a minimal footprint in your pizzeria or bakery.

Technical Data

PIZZA DOUGH ROUNDER ROTONDÓ

Model	Dimensions			Rounding Spiral	Production Capacity *	Weight Range *	Electrical (220v/1Ph/60Hz)	Weight
	Width (A)	Depth (B)	Height (C)					
	in.	in.	in.			oz.	Amps	lbs.
ROTONDÓ	21.8	27.8	38	Standard	up to 1,800 pcs/hr	from 1.8 to 35.2	4	215

* Actual production speeds and weight ranges may vary based on allotted workflow and specific formulation of dough



LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



1C Enterprise Place, Hicksville, NY 11801-5356 ♦ Ph: (516) 681-1500 ♦ Fx: (516) 681-1510
1-800-878-4070 ♦ www.empirebake.com ♦ info@empirebake.com