V BELT BAND ROUNDER

AUTOMATIC ROUNDER FOR ARTISAN DOUGH FOR HIGH HYDRATION DOUGH

SUPPORTS UP TO 90% HIDRATATION

The band or belt rounder is the only rounder for high hydration dough, from 65% to 90% of water content. to be utilized with sourdough, fermented or normal fresh dough. It is the perfect rounding machine for all artisan bakers and pizza makers that want to make round their dough easily.



SPECIFICATIONS

DIMENSIONS Check models

WEIGHT 250~350Kg.

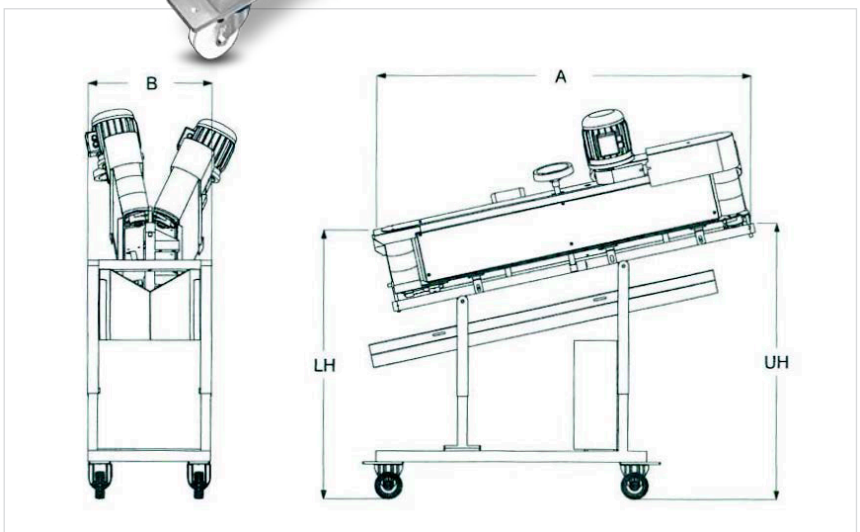
FRECUENCY 50 / 60 Hz.

POWER 1.1 Kw.

VOLTAGE 220 V / 380V

CHARACTERISTICS

- Machine suitable for bread **doughs between 65 and 90** liters of water per 100kg of flour.
- **Speed variator**, which allows to adjust the relative speed between bands to obtain the desired degree of rounded.
- Suitable for pieces **from 70g to 2200g.**
- **Angle between the two adjustable bands** to adjust the size of the pieces to be rounded.
- **Flour falling tray**.
- **Adjustable height**.
- **Rotating wheels** to move easily.
- **Flour Duster**, optional



TECNHICAL DATA

MODEL	DIMENSIONS			
	A	B	LH	UH
BB14	140cm	50cm	78~100cm	88~111cm
BB19	190cm	50cm	78~100cm	88~111cm
BB30	300cm.	50cm	78~100cm	88~111cm