

Bakery & Pizza Equipment

Dough Rounders

The BakeMax BMDBR03 / BMDBR3L Dough Ball Rounder can quickly round bread or pizza dough without strain. Portions ranging from 70 - 1,200 grams without any need to change parts or accessories. The BMDBR03 / BMDBR3L processes each portion 50 times to ensure they come out round and perfectly closed, ready to rise, as if they were rounded manually. The BMDBR03 / BMDBR3L can produce up to 300 Kg depending on dough portions.



Features:

- Constructed of high quality stainless steel and anodized aluminum
- Open operation concept guarantees a continuous visual control that eliminates any possibility of mechanical jam. Allowing for an easier and more accurate cleaning.
- Saves time and labor with its automaticity
- No parts or accessories need to change rounding capacities
- Processes each portion 50 times to ensure they come out round and perfectly closed, without causing any strain to the dough.
- Rounding Range: 70 to 1,200 grams
- Output: 40-300 kg per hour



BMDBR03 Specifications:

- BMDBR03 Exterior Dimensions (WDH) 34" x 34" x 23.5"
- BMDBR03 Net Weight 135 lb
- BMDBR03 Packaged Dimensions (WDH) 40" x 48" x 32"
- BMDBR03 Shipping Weight 195 lb
- 115v / 7 Amps / 370 W / 60Hz / 1Ph
- Nema 5-15P Plug

BMDBR3L Specifications:

- BMDBR3L Exterior Dimensions (WDH) 34" x 34" x 45.3"
- BMDBR3L Net Weight 163 lb
- BMDBR3L Packaged Dimensions (WDH) 40" x 48" x 52"
- BMDBR3L Shipping Weight 219 lb
- 115v / 7 Amps / 370 W / 60Hz / 1Ph
- Nema 5-15P Plug

Available by special order with legs and castors, Model BMDBR3L

Due to continuous product improvement, specifications are subject to change without notice.
Visit www.BakeMax.com for up to date product information.