




# Automatic Rounding Machine

The filling values and the correct operation of the product are suitable for processing a dough with hydration ranging from 55% to 65%, producing balls weighing 30 grams and above.

Code	Model	Dimensions LxWxH cm			
<b>P02VT01001</b>	<b>AR300</b>	↔ 44	↗ 56	↕ 79	
	Control				
	<b>Manual</b>				
				Weight Kg	
					<b>55</b>
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	<b>0.37</b>	<b>400</b>	<b>3 + T</b>	<b>50</b>	



# Automatic Rounding Machine

Code

**P02VT01001**

Model

**AR300**

## General Features

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Very easy to use.

Rounded dough collection plate.

Teflon-coated internal spiral.

Optimize times with simplicity.

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Keep the temperature of the dough between 17°C and 24°C.




For highly hydrated dough, it is recommended to cool the mass below 17°C.

It is recommended for processing not yet leavened dough.



# Automatic Rounding Machine

The filling values and the correct operation of the product are suitable for processing dough with hydration ranging from 55% to 75%, producing dough balls from 20 grams and above.

Code	Model	Dimensions LxWxH cm			
<b>P02VT01002</b>	<b>AR800</b>	↔ 50	↗ 61	↕ 83	
Control					
	<b>Manual</b>				
		Weight Kg			
		 <b>86</b>			
Total Power KW		Voltage V	Phases Ph	Frequency Hz	
 <b>0.37</b>		<b>400</b>	<b>3 + T</b>	<b>50</b>	



# Automatic Rounding Machine

Code

**P02VT01002**

Model

**AR800**

## General Features

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Very easy to use.

Rounded dough collection plate.

Teflon-coated internal spiral.

Optimize times with simplicity.

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Keep the temperature of the dough between 17°C and 24°C.

For highly hydrated dough, it is recommended to cool the mass below 17°C.

It is recommended for processing not yet leavened dough.

