

# Commercial Dough Rounder

This commercial-grade dough rounder efficiently rounds dough portions for bakeries and food service. It is engineered for high-volume production, handling various dough types and sizes with consistent results.



## Overview

### Professional Pizza Baking Solution

This commercial-grade pizza oven is designed for high-efficiency operation in small restaurants, fast-food chains, and home kitchens. Featuring a robust construction with a stainless steel front and powder-coated rear structure, it ensures durability and ease of maintenance. The internal chamber is lined with hot-dip aluminum sheets and includes dual fire stones for consistent, high-quality baking results.

## Technical Specifications

|                     |                          |
|---------------------|--------------------------|
| Maximum Temperature | 300 °C                   |
| Heat-up Time        | Approximately 30 minutes |
| Timer               | 30 minutes               |

## Capacity & Design

### Cooking Capacity

**2 pcs**

Pizza Count

**300 mm**

Max Pizza Diameter

## Construction & Materials

### Material Composition

- Stainless steel front panel and door
- Powder-coated rear structure
- Hot-dip aluminum internal chamber
- Insulation fiber lining

## Safety & Compliance

### Safety Features

- Overload protection
- Self-locking system
- Indication light

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|----------------|----------|
| Certifications | CE, RoHS |
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