



AR-L



Rounding machine

The AR rounder is used to round portions of dough and prepare them for subsequent processing. This machine is very innovative because it uses the force of gravity and ensures that the dough rolls up through the natural rising movement of the auger. An essential tool for pizzerias and bakeries, it makes work easier by reducing preparation times.

Features AR-L (LARGE) model

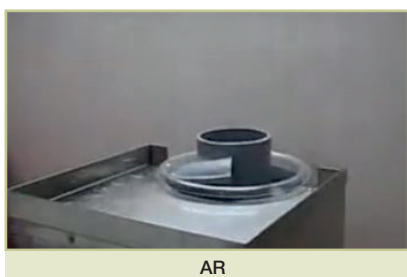
- Rounds bread and pizza dough from 20 to 800 grams without ever changing accessories
- It does not stress or heat the pasta
- It does not change the properties of the dough in any way
- Robust and simple to use
- All components comply with hygiene and safety standards
- Balls fall at bench height
- Screw in aluminum or Teflon-coated aluminium
- Available in different voltages on request
- Possibility of working continuously combined with other machinery



MODEL

AR-L	Rounding machine - LARGE
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** Please note: The min/max sizes are provided purely as an indication and may vary depending on the degree of leavening of the dough.



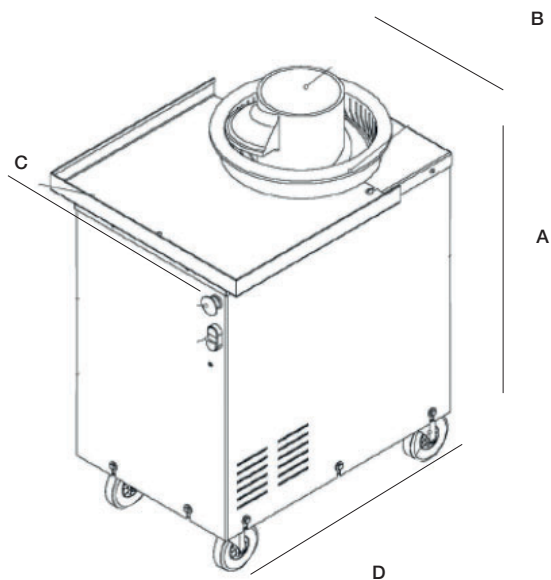
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TECHNICAL FEATURES- DIMENSIONS

ROUNDING MACHINE AR-L



TECHNICAL FEATURES AR-L			
A	Height	mm	820
B	Width	mm	410
C	Tray width	mm	500
D	Depth	mm	610
	Weight	kg	75
	VOLTAGE	Volt	230/400 50Hz
	POWER	kW	0.37