

## **CONICAL ROUNDERS**

To provide the best rounding of hte dough, shape and position of the pipes covered in teflon have been subect of attentive study. The machine is also equipped with optionals such as the flour sprinkler or the hot air blower. The machine is available in different versions depending on quantity of dough pieces to be rounded and on whether the machine is employed in workrooms or factories.

	PEZZATURE	А	В	ALTEZZA	ALTEZZA SCARICO	POTENZA	PESO	TENSIONE
	9	mm	mm	mm	mm	kW	Kg	
P1	150-2000	900	900	1400	905			V400/3~/50Hz
P2	300-3900	900	900	1400	905	0,8 (1,5) con soffiatore	300 (310) con soffiatore	V400/3~/50Hz
P20/120 industry	200-1200	1050	1050	1600	1000	3,15 con soffiatore	350 con soffiatore	V400/3~/50Hz