



WINNER PROFESSIONAL DOUGH ROUNDER

For years we have been producing various solutions for the processing and lamination of dough.

Our experience allows us to assist customers in the world of baking, pizzeria and pastry.





Space-saving, very simple to use and easy to clean



Structure in white painted steel



Equipped with wheels for moving



Respect for sanitation regulations



Compliance with the EU legislation

This machine is very innovative because it exploits the gravity force and makes the dough roll up through the natural rising movement of the auger.

Indispensable tool for pizzerias and bakeries, it makes work easier reducing preparation times.

General information

It rounds bread and pizza dough 30 to 300 grams without changing accessories

It does not stress and heat the pasta

It does not change the properties of the dough in any way

Robust and easy to use

All components are in accordance with sanitary regulations

Dough output on drawer

Teflon-coated aluminum auger

Possibility of stacking up to 5 drawers in the machine thanks to the practical shelves

Available in different voltages on request

Possibility to work continuously combined with other machinery

*All machines are manufactured taking into consideration the customer's requests. The company guarantees an **ALL MADE IN ITALY** product and service.*

Technical features

Height	850 mm
Width	390 mm
Depth	580 mm
Max depth	650 mm
Weight	47 Kg
Volt	230/400
Kw	0.37

On request available in stainless steel



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