Round O Matic R900RT

Dough Rounder



The R900RT Round O Matic Dough Rounder is built with the busy baker in mind. It's Versatility and Simplicity are unmatched in the industry. The R900RT can produce up to 7,200 pieces per hour (depending on size). Dough is automatically rounded into a tight, smooth ball, with no more effort than it takes to drop them into the funnel. No adjustments are necessary when changing the size of the dough pieces. The R900RT is BISSC certified.

Features

- Convenient one person operation
- Up to 7,200 pieces per hour (depending on product size)
- Handles dough sizes from 1 Oz. to 2 1/2 lbs
- No adjustments necessary for this great size range
- Stainless steel cabinet an Teflon coating insures easy clean up and maintenance
- Made in the U.S.A.

- Produces very round and tight dough balls
- Smooth rolling, locking casters allow high mobility to any work area
- Parts requiring clean up are easily removed without tools
- Normal maintenance limited to periodic inspection and oiling of drive components
- 15/8" table leg stretchers insure stability
- Stud welded hat sections reinforce and maintain level working surface
- Space saving and compact
- Top is furnished with 1 5/8" sanitary rolled rim edges on three sides with rounded bull-nose corners and a 5" splash with a 1" return on the rear side.

Specifications

Length 24" / 61cm
Machine Width 19" / 48cm
Overall Machine 44" / 112cm

Height 1 oz. to 2 1/2 lbs. / 28g to 1.13kg

• Production Range Up to 7,200 pieces per hour (depending

Production Rate on size)

• Shipping Weight 350 lbs. / 160 kg.

Optional Equipment

- 3 phase Electrical System
 - 2 H.P. Rounder Motor

Electrical Requirements

- 115 volt Single phase 15 amps
- Custom electrical available