

Automatic Dough and Bun Rounding Machines

ITEM:	47580	48580	47581	48581
MODEL:	BE-IT-0015A	BE-IT-15A-1Ph	BE-IT-0030A	BE-IT-30A-1P



The Ideal Dough Rounder

Cut and shape raw dough into uniform balls for making buns, rolls, or other baked goods. The ideal machine for your work, whether you are a bakery, a restaurant or a catering service.

FEATURES:

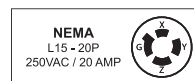
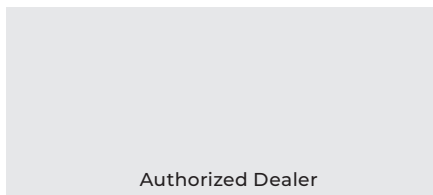
- Hydraulic machine
- Two cylinders for pressing one cylinder for cutting and one for rounding
- Control panel that allows adjustment of pressing, rounding and shaping chamber opening times
- Knife cleaning button
- Can store up to 9 different programs

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Technical Drawings



Technical Specification

Item	47580	48580	47581	48581
Model	BE-IT-0015A	BE-IT-15A-1P	BE-IT-0030A	BE-IT-30A-1P
Capacity	12.1 lb. (5.5 kg.)		8.8 lb. (4 kg.)	
Operation Type	Automatic			
Power	n/a	n/a	n/a	n/a
Amps	n/a	n/a	n/a	n/a
Electrical	220V / 60Hz / 3Ph	220V / 60Hz / 1Ph	220V / 60Hz / 3Ph	220V / 60Hz / 1Ph
Number of Divisions	15		30	
Minimum Product Weight	150 g		40 g	
Maximum Product Weight	360 g		135 g	
Head Diameter	15.7" (400 mm)			
PSI per Hour	261			
Net Weight	540 lb. (245 kg.)			
Net Dimensions (WDH)	26" x 27.6" x 57.1" (660 x 700 x 1450 mm)			
Gross Weight	n/a			
Gross Dimensions (WDH)	30" x 29" x 66" (760 x 730 x 1670 mm)			
Nema	L15 - 20P			