

Great For Pizza Ball
& Bread Make Up!

Bakery Aid™

Innovation

By Unisource

FULLY
AUTOMATIC!

INTRODUCING ROUND-O-Matic™ ROUNDER For Bread, Rolls, Pizza And Donuts

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

Make perfect dough balls the easy way with Bakery Aid Round-O-Matic Heavy Duty Dough Baller! Thanks to our rounder we can prepare portions of: Pizza/Tortillas/ Bread Rolls/Roti/Pita Bread/ Chipote/Ethnic Foods.

Features:

- High production: 1.800 pieces per hour
- Rounds dough from 1 oz. (50g) to over 36 oz. (1kg)
- Stick-resistant dough intake
- Produces airtight ball with uniform round shape & size
- Compact size and low profile for flexible use
- Simple one person operation
- Adaptable to conveyor for full operation
- Automatic - no adjustments for dough size
- Reduces labor costs and health issues
- Continuous flow operation
- Rotating drum and screw arrangement
- Variable drum's speed - thanks to the inverter
- Smooth rolling, locking casters allow portability to any work area
- Parts requiring clean up are easily removed without tools
- Space saving and compact



Maximum
robustness and
versatility!
Suitable for both
tenacious
doughs and high
hydrations!



A rounder allows you to be much more efficient and maintain consistent results for every ball of dough.

Thanks to the STANDARD inverter it is possible to adjust the speed of the machine according to the hydration of the dough and the required production.



ROUND-O-Matic™ ROUNDER

For Bread, Rolls, Pizza And Donuts

Specifications

Model	UNI-TBR
Weight Range	1 oz. (50g) - 36 oz. (1 kg)
Hourly Production (Pcs/Hour)	1,800 PiecesPer Hour
Speed	Adjustable By Inverter
Standard Power Supply (V/Ph/Hz)	220V/1Ph/50/60 Hz 110V/1Ph/50/60 Hz
Power Consumption	0,75 Kw
Electrical Absorption (Amps)	3,5A
Machine Dimensions (Inches)	22"W x 29"L x 41"H
Machine Weight (Lbs.)	214
Package Dimensions (Inches)	31"W x 29"L x 35"
Package Weight (Lbs.)	51



Ask About Our Dividers!

Our dividers and rounders were born to work together, and to be able to offer service to any:

- Mexican Restaurants/Pizzerias/Bakeries/Restaurants
- Schools/ Hotels/Cafes/
- Ethnic Food Establishments/Government Facilities

A Perfect set!

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BAKERY AID INNOVATION™ is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.
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