

Linda Lewis
KITCHENS



CUPPONE
Rounder

DOUGH ROUNDERS

The Cuppone dough rounder has been introduced to the range as an integral part of any demanding pizza operation. With the ability to produce a perfectly rounded portion of dough every second, this machine takes away hard work and gives you back precious time.

The user can produce rounded portions of dough from 20g to 300g with the smaller model and up to 1300g with the larger model. Simply switching cones determines the size of the rounded ball produced.

Save valuable hours
with this fantastic
compact machine!



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Why choose a Cuppone Rounder?

- Stainless steel body, easily wiped down
- Stainless steel spiral
- Compact appearance
- Easy to use

Specifications

Model	W	D	H	Capacity	Net Weight	Loading	Power
LLKAR20/300	320	510	830	28 balls per minute	50kg	13 Amp	0.50 Kw
LLKAR20/1300	440	700	950	50 balls per minute	116kg	13 Amp	0.75 Kw

Suggested Products

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Heated Press
LLKP30



Cubo Dough Divider
LLKDDCUBO



Donatello Oven
LLKDN6352



Giotto Oven
LLKGIOTTO

Step away from hard labour and employ the Cuppone rounder today!



All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

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