

# Bakery & Pizza Equipment

## Dough Rounders

The BakeMax BMDBR03 / BMDBR3L Dough Ball Rounder can quickly round bread or pizza dough without strain. Portions ranging from 70 - 1,200 grams without any need to change parts or accessories. The BMDBR03 / BMDBR3L processes each portion 50 times to ensure they come out round and perfectly closed, ready to rise, as if they were rounded manually. The BMDBR03 / BMDBR3L can produce up to 300 Kg depending on dough portions.



### Features:

- Constructed of high quality stainless steel and anodized aluminum
- Open operation concept guarantees a continuous visual control that eliminates any possibility of mechanical jam. Allowing for an easier and more accurate cleaning.
- Saves time and labor with its automaticity
- No parts or accessories need to change rounding capacities
- Processes each portion 50 times to ensure they come out round and perfectly closed, without causing any strain to the dough.
- Rounding Range: 70 to 1,200 grams
- Output: 40-300 kg per hour



### BMDBR03 Specifications:

- BMDBR03 Exterior Dimensions (WDH) 34" x 34" x 23.5"
- BMDBR03 Net Weight 135 lb
- BMDBR03 Packaged Dimensions (WDH) 40" x 48" x 32"
- BMDBR03 Shipping Weight 195 lb
- 115v / 7 Amps / 370 W / 60Hz / 1Ph
- Nema 5-15P Plug

### BMDBR3L Specifications:

- BMDBR3L Exterior Dimensions (WDH) 34" x 34" x 45.3"
- BMDBR3L Net Weight 163 lb
- BMDBR3L Packaged Dimensions (WDH) 40" x 48" x 52"
- BMDBR3L Shipping Weight 219 lb
- 115v / 7 Amps / 370 W / 60Hz / 1Ph
- Nema 5-15P Plug

Available by special order with legs and castors, Model BMDBR3L

Due to continuous product improvement, specifications are subject to change without notice.  
Visit [www.BakeMax.com](http://www.BakeMax.com) for up to date product information.