

BakeMax BMDBR02 Automatic Dough Ball Rounder

The BakeMax BMDBR02 Dough Ball Rounder can automatically round dough portions up to 12.5oz, it has an output of approximately 700-900 pieces per hour. It is equipped with controls for stroke, rotation, and oscillation, the rounder kneads dough from 3 to 75 times in a single pass. This yields boules with superior proofing, elevating the quality of rustic breads, rye, sourdough, multigrain, and specialty breads, including high-hydration dough infused with fruit, cheese, and honey. Our advanced rounder machine unlocks a realm of delectable possibilities for discerning bakers.



Technical Specifications:

- Product Dimensions(WDH): 29" x 26" x 20"
- Product Weight: 115 lbs. (52kg)
- Bowl Diameter: 24" (62mm)
- 110V / 7A / 370 W / 60Hz / 1Ph
- Plug & Go Nema 5-15P Plug

Shipping Specifications:

- Crated Dimensions (WDH): 31.5" x 30.3" x 26"
- Crated Weight: 176lbs (80kg)




- **Precision Molding:** Advanced technology skillfully molds dough, replicating expert bakers' techniques.
- **Boule Excellence:** Specifically designed for crafting tightly molded boules with key differences from traditional methods.
- **Gentle Firmness:** Delicately refines crumb and strengthens gluten without compromising dough integrity.
- **Crafted Seaming:** Meticulous molding creates a unique seam, adding a touch of craftsmanship to the final product.
- **Adjustable Mastery:** Customizable controls for stroke, rotation, and oscillation knead dough precisely for desired texture.
- **Superior Proofing:** Resulting boules exhibit enhanced proofing for quality rustic, rye, sourdough, multigrain, and specialty breads.
- **Dough Versatility:** Accommodates a wide range, including high-hydration dough with fruit, cheese, honey, enabling creative expressions.
- **Cutting-Edge Tech:** Ensures consistent, reliable performance with advanced technology for professionals and enthusiasts.
- **User-Friendly Design:** Simplifies the dough molding process, catering to both seasoned professionals and beginners.
- **Robust Construction:** Sturdy and durable, built with high-quality materials for long-lasting performance in commercial kitchens or bakeries.



** Due to continuous product improvement, specifications are subject to change without notice.

BakeMax® / Titan Ventures International Inc.

Warehouses:

20 Caribou St, Moncton, NB E1H 0P3 
5705 Valley Belt Rd Independence, OH 44131 
1201 E 27th Terrace Pittsburg, KS 66762 

Toll Free: 1-800-565-BAKE (2253)

Phone: 506-858-8990

Fax: 506- 859-6929

Email: Sales@BakeMax.com