



Unique Features

- Capable of producing up to 900-1000 dough balls in an hour.
- Produces dough sizes from 20 to 300 grams (Model BRN280) and from 20 to 900 grams (model BRN800).
- Rounds pre-portioned dough with different weights without changing tools.
- Ball exit at bench height.
- Robust, user-friendly and easy to clean.
- Stainless steel construction with Teflon coated aluminum spiral.

Productivity | Power Required | Weight

STANDARD EQUIPMENT

Structure material: AISI 304 stainless steel

Cylinder:

- EXTERNAL material: aluminium;
- INTERNAL material: food PVC.

Auger:

- Material: aluminium;
- External treatment: Food Teflon.

Movement transmission: **belt**

WHO IT IS FOR

For the production of pizza/bread balls with dough hydration from 50% to 65%.

N.B. the leavening of the dough must be done in the refrigerator after the formation of the balls (not mass leavening).

PROCESS

1. Creation of the dough;
2. Rest out of the refrigerator from 10 minutes to 20 minutes;
3. Formation of the balls;
4. Leavening in the refrigerator.

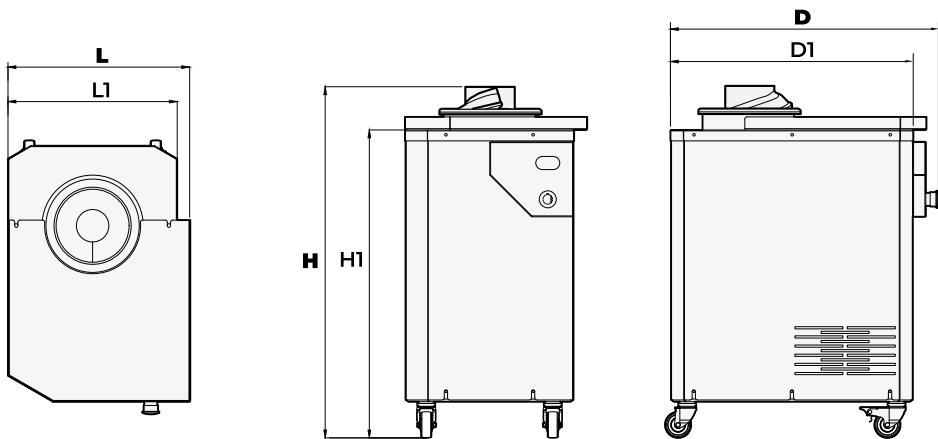
PRODUCTIVITY

	TRAY WIDTH	DOUGH SIZE		HOURLY PRODUCTIVITY
		MINIMUM	MAXIMUM	
BRN280	440 mm 17.3 in	20 g 0.04 lb 0.7 oz	300 g 0.7 lb 10.6 oz	900-1000 balls
BRN800	505 mm 19.9 in	20 g 0.04 lb 0.7 oz	900 g 1.9 lb 31.7 oz	900-1000 balls

ELECTRICAL DATA

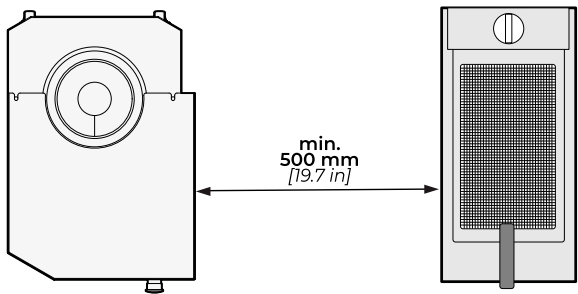
	ELECTRICAL SUPPLY (V)	POWER (kW)	ABSORPTION (A)	CABLE TYPE (Nxmm ²)
BRN280	AC 120V/60Hz	0.37	2.7	3x1.5
	AC 3 208V/60Hz	0.37	1.8	5x1.5
BRN800	AC 120V/60Hz	0.37	2.7	3x1.5
	AC 3 208V/60Hz	0.37	1.8	5x1.5

TECHNICAL DATA



	DIMENSIONS						WEIGHT
	L	L1	H	H1	D	D1	-
BNR280	418 mm 16.4 in.	388 mm 15.2 in.	795 mm 31.3 in.	710 mm 28 in.	616 mm 24.3 in.	557 mm 21.9 in.	55 kg 121.3 lbs
BNR800	442 mm 17.4 in.	411.5 mm 16.2 in.	830 mm 32.7 in.	725 mm 28.5 in.	662 mm 26.1 in.	603 mm 23.7 in.	66 kg 145.5 lbs

MINIMUM DISTANCES



PREPARATIONS

