

DOUGH DIVIDER ROUNDER

RINA



ARCOBALENO™
PASTA EQUIPMENT

ADR700 THE DIVIDER & ROUNDER COMBO



STANDARD FEATURES

- Combination dough divider and dough rounder in one machine
- For use with pizza and bread doughs
- Designed for doughs with hydration up to 58-60%. The dough should not be sticky.
- Automatically portions and rounds divided dough into perfectly sized dough balls each time
- Machine comes equipped to prepare standard portion weights from 180 g up to 600 g (6.35 oz up to 21.16 oz)
- Dough Rounder rounds dough portions approximately every 2-3 seconds
- Tremendous labor saving device
- Guaranteed to increase efficiency and decrease labor costs
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

OPTIONAL FEATURES & ACCESSORIES

- Reduction cone for portion weights from 70 g up to 180 g (2.47 oz up to 6.35 oz)
- Tools for single portion up to 1,200 g (42.33 oz)

Optional
Reduction Cone



■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html



■ TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality — at NO COST to you! Call for details.



DOUGH DIVIDER ROUNDER



ADR700

TECHNICAL SPECIFICATIONS

Model	ADR700
Hourly Production	Up to 880 lbs/hr
Dough Tank Capacity	95 lbs
Dividing Weight Range	180 g up to 600 g (6.35 oz up to 21.16 oz)
Rounder Weight Range	180 g up to 600 g (6.35 oz up to 21.16 oz)
Optional Reduction Cone Insert Weight Range	70 g up to 180 g (2.47 oz up to 6.35 oz)
Divider Electrical Power	120V/1/60Hz 15 Amps
Nema Plug	5-15
Cord Length	5 ft
Machine Dimensions	25"W x 35"D x 63"H
Shipping Dimensions	45"W x 45"D x 72"H
Machine Weight	480 lbs
Shipping Weight	510 lbs
Shipping Class	85



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2020 Arcobaleno™, LLC