



Ballmatic 300



The Ballmatic 300 is a pizza and bread dough rounder. It has been designed to give the possibility to any operator, even those who have never worked in a pizzeria, to round dough portions from 20 to 300 grams with a single machine, without the need to have to replace parts during work.

The machine is very compact and it can be stored under a table after work.

Femac

Product name	BALLMATIC
Model	Ballmatic 300
Standard Voltage	220V 50 HZ monophase
Power	0,37 KW
Workable piece of dough	from 20 to 300 grams
Capacity	65 KGS