



**FOOD MACHINERY
ENGINEERING LTD**

BETTER BY DESIGN



DOUGH ROUNDER

BUILT TO LAST FOREVER

**#8 19158 94TH AVE
SURREY, BC V4N 4X8
CANADA**

**PHONE: (604) 888-8686
TOLL FREE: +1 (877) 700-8686
FAX: (604) 888-8638**

**www.fmefoodmachinery.com
info@fmefoodmachinery.com**

FME DOUGH ROUNDER

Dependable, quality system for dough rounding.

- Built to handle deposits from 300-1500 grams
- High production rate of 6,000 pieces per hour
- Produces round balls with uniform shape and virtually no end blemishes
- Set it and forget it operation
- Rounder bars custom built to suit product type and size
- Integrated VFD motor gives you precise speed control
- Continuous operation
- Quick release belt system
- Perfect for pizza, tortillas, pita bread, chipote, ethnic foods



QUALITY GUARANTEE

- T304 grade stainless steel construction
- Patented rounder bar design changes rounding orientation mid pass
- Easy clean design allows for full washdown
- Adjustable rounder bar camber



CUSTOM DESIGN

- Customer specified height
- One or two lane rounding available
- Customer specified bed angle available



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