

# How to make good rounding pizza balls!

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Conical rounder with oiling + Extreme accurate dough divider



## *Conical rounder with oiling*

- Specially shaped tracks → Excellent round moulding results
- Perfect separation between dough pieces coming from the divider
- Minimum of dough crumbs
- Perfect transfer from dough pieces on the out-feed side
- No flour necessary to avoid sticking of dough

## *Volumetric dough divider*

- Extreme accurate dough weight
- Suitable for all kinds of dough types even stiff pizza dough
- Gentle dough treatment
- Maximum adaption to batch sizes with various hopper sizes
- Easy and quick cleaning of hopper and all parts in contact with dough



## Excellent round moulding results!

👍 Dough weight accuracy    👍 Good rounding result

✦ Best solution for high output capacity of pizza balls in the market ! ✦