



SDR-400T Dough Rounder



Ideal for:

- Pizza
- Tortillas
- Breads
- Roti
- Pita Bread
- Chipote
- Ethnic Foods

Highlights:

- High production: 7200 pieces per hour
- Rounds dough from 1oz (28gr) to 36oz (1kg)
- Drum and Auger made of synthetic materials that will not blemish your dough
- Simple one person operation and cleaning
- Patented Auger design produces uniform and airtight dough balls
- Compact design and profile allowing for flexible use
- Manual or automatic operation

SDR-400T

Dough Rounder

Extremely compact,
heavy-duty dough baller

Features

- Built with innovative non-stick, lightweight materials
- Maintenance free drive mechanism
- Safety sensors for auto shutoff
- Patented design for easy operation and cleaning
- Manual or in-line feed operation
- Adaptable to a conveyor for automatic operation
- Reduces labor costs and health issues
- Compact size and low profile for flexible use
- Automatic – no adjustments for dough size
- Continuous flow operation

Industry Uses

- Pizzerias
- Bakeries
- Restaurants
- Schools
- Hotels
- Cafes
- Mexican Restaurants
- Ethnic Food Establishments
- Government Facilities



SDR-400
(Without table)

Specifications

(Specifications subject to change without notice)

Auger: Synthetic

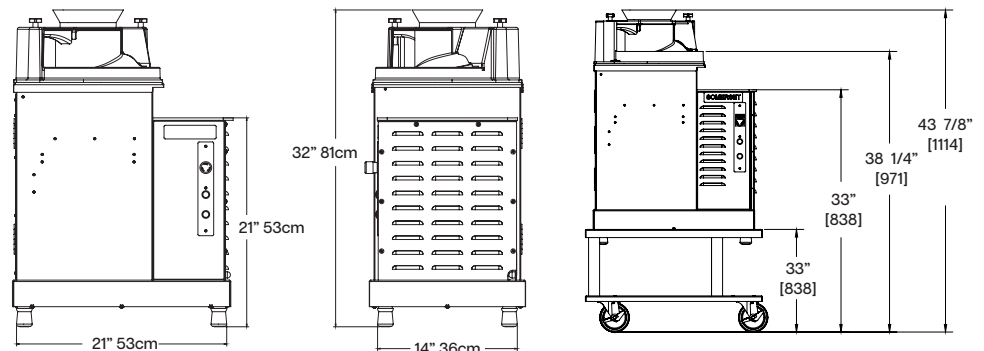
Bearings: Sealed Ball Bearings Permanently lubricated

Gear Motor: Heavy Duty 3/4 HP Maintenance Free
115V/60Hz or 220V, 50/60Hz, Single Phase

Finishing: All Stainless Steel

Legs: 2.5" 63mm Adjustable, Stainless Steel

Shipping Weight: SDR-400T: 249lbs (113kgs),
SDR-400: 220lbs (100Kgs)



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Scan the code to learn
more about the SDR-400T



APPROVED

L010-090 REV B
APR 2026