

Conical Rounder

Conical Rounder provides the ultimate finishing for your bread by effortlessly producing rounded dough pieces which not only helps to preserve the internal structure of the dough but also provides a much better visual presentation to the first proofer and final moulder.

The Conical Rounder accepts divided dough pieces with a weight range of between 8¾oz to 2.2lbs and gently takes them on an upward journey around a specially designed, precision-shaped 3 metre track that progressively rolls the dough in a controlled manner, at a constant speed, to product perfectly rounded results.

FEATURES

- Suitable for producing bread loaves, bloomers, sub rolls, batons, french sticks and demi baguettes
- Can round up to 2,400 pieces per hour
- Product weight range 8¾ oz to 2.2 lbs
- Maximum dough length 6" - 12"
- Integrated flour duster
- Exceptional accuracy of size and shape
- Simple to use manual controls
- Features adjustable speed control
- Teflon coated track and off-take chute
- Simple one person operation
- Manufactured in hygienic stainless steel
- Fits in area less than 10.75ft²
- 3 - phase electrical supply

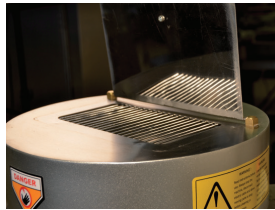
OPTIONS

- 6 - nozzle air blowing system to condition surface of the dough

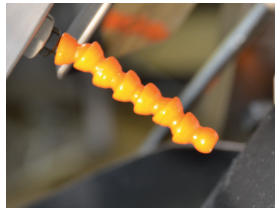


SPECIFICATIONS & DIMENSIONS

Specifications	Combination Moulder
Capacity per hour	Up to 2,400 pieces
Product weight range	8.75 oz - 2.2 lbs
Dough piece length	6" - 12"
Height	58"
Width	37"
Depth	38"
Weight	529 lbs
Electrics	
Power supply	208v, 3 phase plus ground, 60Hz, 4 amps per phase
Total power - with blowing system	2kW
Total power - without blowing system	0.7kW



The integral flour duster, with variable output, can be used to prevent dough sticking.



Air is gently blown on to the cone when using softer doughs.

