

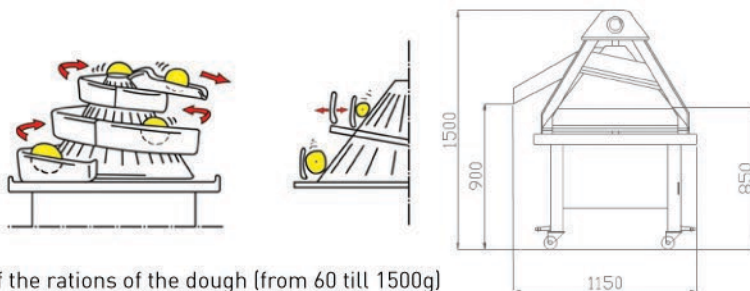
Dough Handling

DIVERS & ROUNDERS

CONICAL DOUG ROUNDER

PRODUCT CODE

MB-CR-series



- Long rounder way 3600 mm (ZS 360) or
- Regulated weight range (moving troughs) of the rations of the dough (from 60 till 1500g)
- Hot air injection.
- Tefloned troughs and conical.
- It is possible to install the washers, which make possible to round the dough prepared in 50% from rye flour.
- It is possible to regulate the conical rotation.
- Strong industrial construction.

| Code | Weight range [g] | Efficiency [L/h] | Dimensions (cm) | Power [kW] | Weight [kg] |
|------------|------------------|------------------|-----------------|------------|-------------|
| BM-CR-1301 | ~2000 | 100x115x150 | 50 - 2000 | 320 | 1,5 230/400 |
| BM-CR-1302 | ~2500 | 100x115x170 | 150 - 1200 | 400 | 1,5 230/400 |