



Product Presentation
Cone Rounder



Cone Rounder

CR-360 – Cone Rounder

Capacity: up to 4000 pieces/h

A very flexible cone rounder for all kind of bakeries, suitable for most types of dough

Features

Centrally adjustable rounding tracks. Standard with centrally adjustable non-stick coated tracks for ultimate rounding, Glim Metallic non-stick coating on cone, infeed at 6h, outfeed at 12h, outfeed chute.

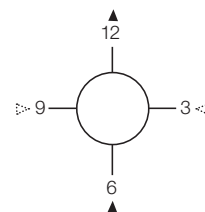
Operation panel easily accessible from both sides.
Easy to clean.

Options

- Flour Duster in stainless steel, adjustable with easy on-off function
- Hot and Cold air blowing unit (Affects power supply, plus 1,3 kW, totally 2,8 kW)
- Variable cone speed with frequency converter
- Infeed at 3h or 9h
- Stainless steel frame
- Oiling device, pneumatic, with 5 nozzles (Compressed air required 6 bar)
- Outfeed conveyor instead of standard outfeed chute

Also available:

- WITHOUT Glim Metallic Non-stick coating on cone.
- WITHOUT centrally adjustable tracks. Instead it has fixed non-stick coated tracks, changeable in 5 different weight ranges: 40-500 g, 380-1000 g, 800-1500 g, 1150-1750 g, 1500-2000 g.



Infeed alternatives:

Discharge always at 12h
Standard infeed at 6h
Optional infeed at 3h/9h



Special designed infeed track, manually adjustable.



Outfeed chute with small dimples for better outfeed properties.



Operation panel easy accessible from both sides of machine, wheel for adjustment of tracks can be placed either on left or right side.



CR-360 from outfeed side

Technical

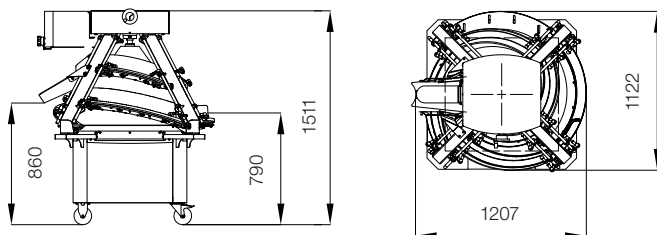
Capacity range up to 4000 pcs/h
 Weight range*: 30-2500 gram
 Rounding length: up to 4 meters
 El. load: 1,5 kW (2,8 kW with hot air/cold air blowing unit)

* subject to capacity and dough characteristics

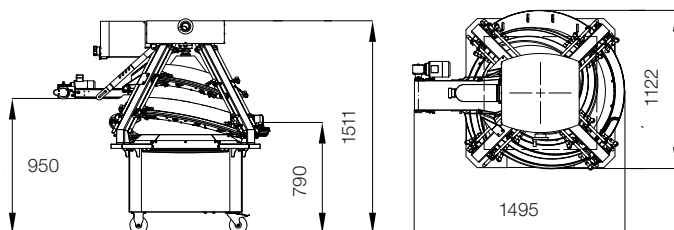


Measurements

With outfeed chute



With outfeed conveyor



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