

## CONICAL ROUNDER WITH ADJUSTABLE CHANNELS CONIBALL R

### USE

- Machine for rounding both soft and medium doughs..
- Weight from 30 gr to 1600 gr.
- Production rate (\*):1 500 pieces per hour.

(\*): Information may be changed as per the nature of the dough.

### FEATURES

- Steel frame.
- Cone bell in anticorodal aluminium with Teflon (on option).
- Fixed teflon-coated channels
- Belt drive
- Mechanic brush type flour device with adjustable flow rate.
- Machine on castors with a locking system
- Channels length : : 3,71 m



#### **Dough ball rounding**

The rolling effect is achieved thanks to a cone that while rotating, rolls the dough along a concave spiral-shaped way and enables production of spheric dough balls.

#### **Regularity activity**

La possibilité de régler, par les petits volants, la distance des canaux du cône, permet d'avoir non seulement la même précision de forme pour les pâtons de 30 à 1 600 gr mais également de calibrer la force d'enroulement.

#### **Economical Solution**

The capacity to round a various weight of dough balls allows to realize the activity of 2 Fixed Channels conicals Rounders.

#### **Channels and Cone in Teflon-coated :**

Dough sliding is easier.  
Guarantees a higher easiness for working.

### OPTIONS

- **Options of cones :**  
with tightened racks or spaced, rough...
- **Air hot and cold ventilation system :**  
By simply and slightly drying the dough system, you can easily process the wettest doughs.

## PRESENTATION



- 1— Flour device  
2— Cone bell in Teflon  
3— Discharge hopper  
4— Channels in Teflon ajustables manually.

## WEIGHT - PACKING

Net weight CONIBALL R : 360 kg

Packaging in openwork wood box :

Gross weight : 390 kg

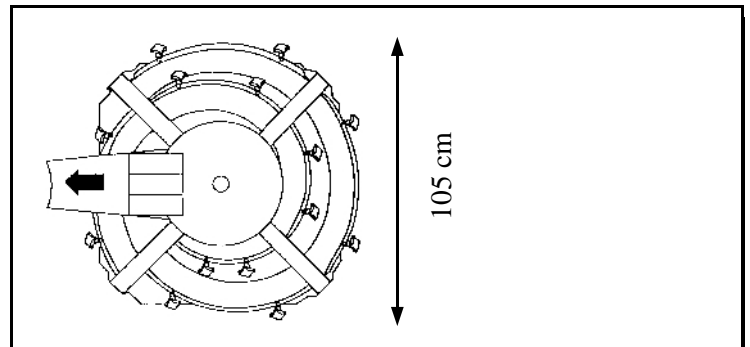
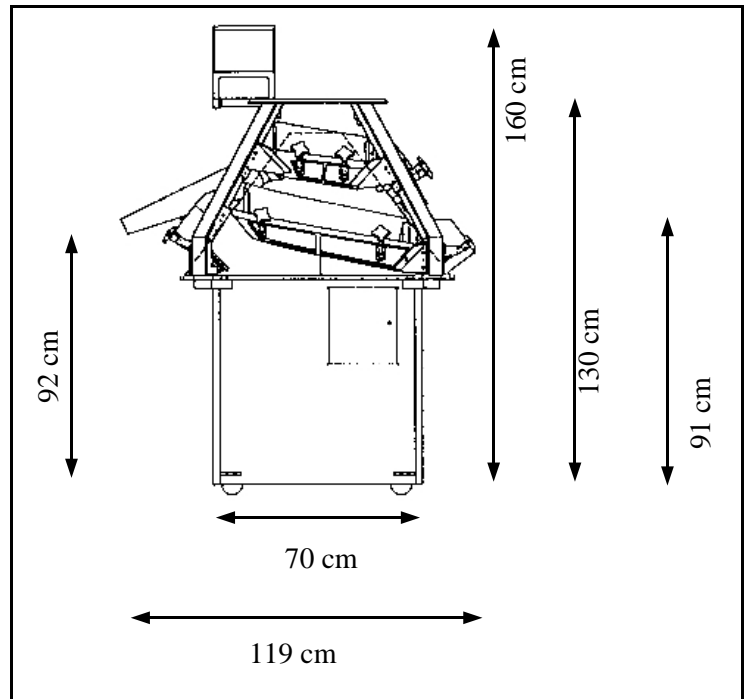
Dimensions (Depth x Width x Height) :  
1,31 m x 1,31 m x 1,82 m

## SECURITY - HYGIENE

The conical Rounder is in accordance :

- With the 89/392 EEC, the directive on hatches
- With the labour regulations.

## OVERALL DIMENSIONS



## ELECTRICAL FEATURES

- 380 Volts / 50 Hz / 1,96 Kw / 5.15 A
- 380 Volts / 60 Hz / 1,96 Kw / 5.15 A
- 220 Volts / 50 Hz / 1,96 Kw / 8.90 A
- 220 Volts / 60 Hz / 1,96 Kw / 8.90 A



**MERAND**

*Dough processing expert*

Distributed by :