

ECENTRIC ROUNDER ROTABALL

USE

- Machine for rounding both soft and medium dough
- Weight from 75 gr up to 4 000 gr.
- Production rate(*) : up to 1 800 pieces/hour.

(*) : For information only. It depends on the dough nature

FEATURE

- Bell movement gears in grease bath.
- Available with Ø78cm (for weights from 200 to 4000gr) or Ø120cm (for weights from 75 to 4000gr).
- Motorized discharge conveyor.

Adjustment of the moving bell eccentricity

Possibility to adjust the eccentricity of the moving bell to assure a regular shaping for the whole dough pieces of the range.

High production rate

Up to 1 800 pieces/hour which reduce the production time.

Easy cleaning and maintenance.

All parts in direct contact with dough and mechanical parts are easily accessible which facilitate cleaning and maintenance operations.



OPTIONS

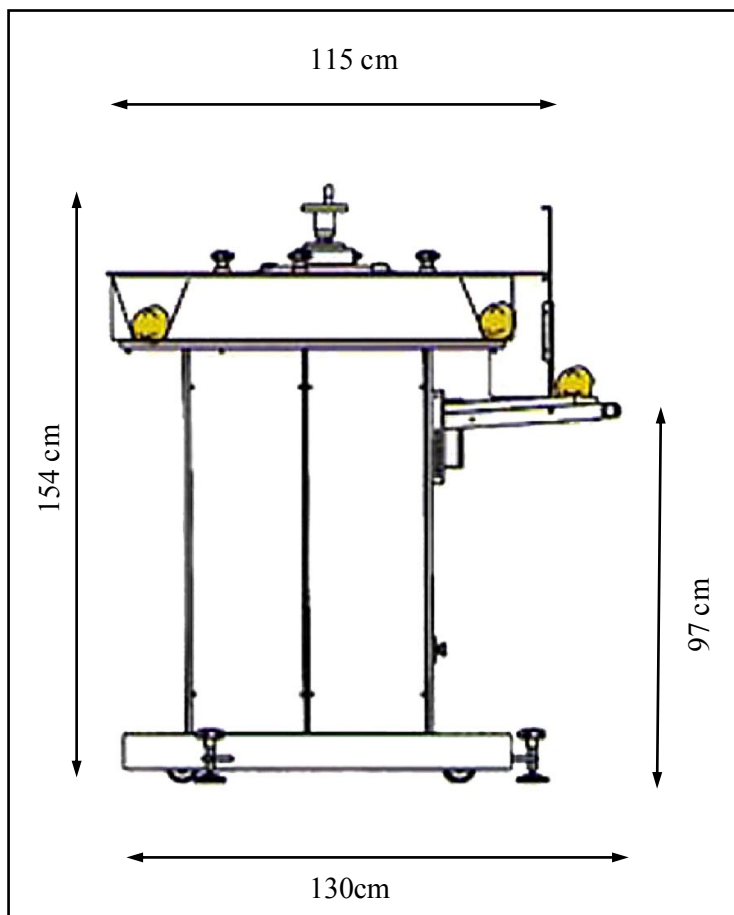
- Independent flourer with motor
- Bell and ring with felt covered with non-stick coating (felt as standard).
- Speed variator
- Lowered rounder for lower feeding
- Stainless steel base

PRESENTATION



- 1— Ring
- 2— Discharge conveyor
- 3— Moving bell
- 4— Eccentric adjustment of the bell

OVERALL DIMENSIONS



WEIGHT AND PACKAGING DIMENSIONS

Net weight : 356 kg

Packing in openwork wood box :

Poids brut : 380 kg

Dimensions (Depth x Width x Height) :
0,95 m x 0,95 m x 1,50 m

ELECTRICAL SPECIFICATIONS

- 380 Volts / 50 Hz / 1,12 Kw
- 380 Volts / 60 Hz / 1,12 Kw
- 220 Volts / 50 Hz / 1,12 Kw
- 220 Volts / 60 Hz / 1,12 Kw

SECURITY - HYGIENE

The Eccentric rounder is in accordance :

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



MERAND
Dough processing expert

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