



NEW

Rounders



CR-360



A conical rounder, efficient and reliable, for producing high-quality pre-rounding as well as final moulding for both bakeries and pizza producers. Centrally adjustable rounding tracks enable high flexibility regarding type of products, weight range and capacity.

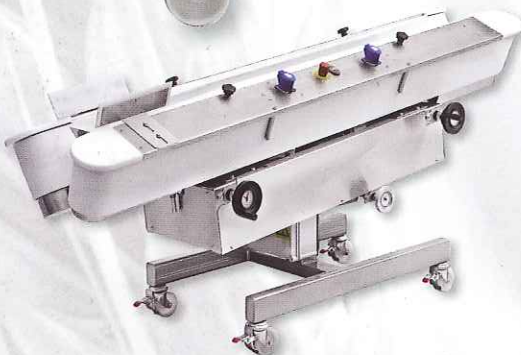
	30-2500 g
	up to 3600 pcs/h

CR-360F

Built on the same frame construction but with fixed tracks. Track settings according to desired weight-range.





	CR-360F/1	40- 500 g
	CR-360F/2	380-1000 g
	CR-360F/3	800-1500 g
	CR-360F/4	1150-1750 g
	CR-360F/5	1500-2000 g
	up to 3600 pcs/h	



BR-300

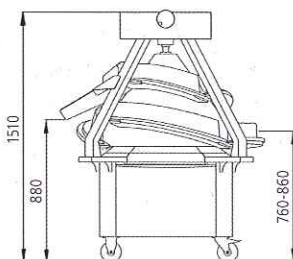
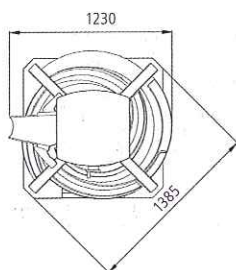
Belt rounder developed to handle dough with a high percentage of rye as well as high dough absorption. Adjustable both in width and speed for optimum rounding.

	400-2300 g
	up to 1800 pcs/h

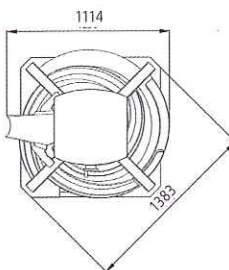
Recommended options

● Option	CR-360	CR-360F	● Option	CR-360	CR-360F
Centrally adjustable tracks	Standard		Quick release for outfeed conveyer	●	●
Hot- and Cold blowing unit	●	●	Stainless steel version	●	●
GM non stick coating on cone	●	●	Transfer roller	●	●
Oiling at the infeed	●	●	Variable cone speed	●	●
Outfeed conveyer	●	●	Variable cone speed incl hot and cold air blowing unit	●	●
Outfeed cone non-stick	●	●			
Pneumatic oiling device system	●	●			

CR 360



CR 360F



BR 300

