



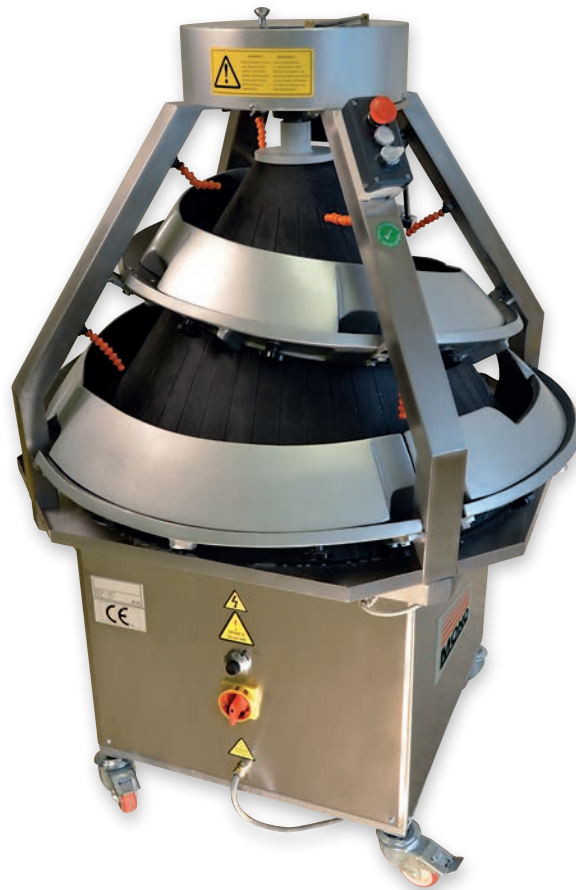
Conical Rounder

FG398-BVCR300



MONO Equipment's Conical Rounder provides the ultimate finishing for your bread by effortlessly producing perfectly rounded dough pieces which not only helps to preserve the internal structure of the dough but also provides a much better visual presentation to the first prover and final moulder.

The Conical Rounder accepts divided dough pieces with a weight range of between 3½oz to 2.6lbs and gently takes them on an upward journey around a specially designed, precision-shaped 3 metre track that progressively rolls the dough in a controlled manner, at a constant speed, to product perfectly rounded results.



Features and Benefits

- Suitable for rounding bread loaves, bloomers, sub rolls and demi baguettes
- Can round up to 2,400 pieces per hour
- Produces perfectly rounded dough pieces
- Product weight range 3½oz to 2.6lbs
- Maximum dough length 6" - 12"
- Integrated flour duster
- Exceptional accuracy of size and shape
- Simple to use manual controls
- Features adjustable speed control
- Teflon coated track and off-take chute
- Simple one person operation
- Total control of product quality and consistency
- Manufactured in hygienic stainless steel
- Fits in area less than 10.75ft²
- 3 - phase electrical supply

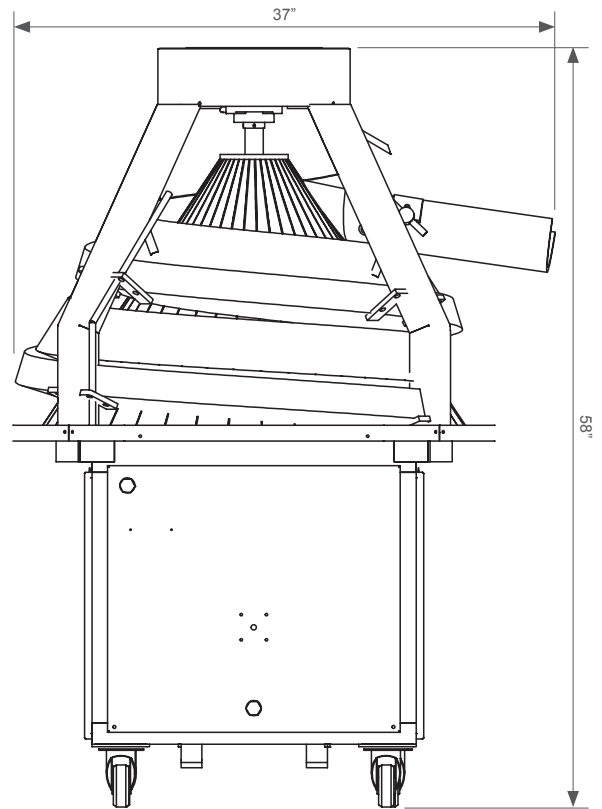
Options

- 6 - nozzle air blowing system to condition surface of the dough

Specifications and Dimensions

| Specifications | Conical Rounder |
|--------------------------------------|--|
| Capacity per hour | 2,400 |
| Dough piece weight range | 3½oz - 2.6lbs |
| Dough piece length | 6" - 12" |
| Height | 58" |
| Width | 37" |
| Depth | 38" |
| Weight | 529lbs |
| Electrics: | |
| Power supply | 208v, 3 phase plus ground, 60Hz, 4amps per phase |
| Total power - with blowing system | 2kW |
| Total power - without blowing system | 0.7kW |

*Specifications correct at time of publication.
MONO Equipment reserves the right to amend the specification without prior notice.*



The integral flour duster, with variable output, can be used to prevent dough sticking.



Air is gently blown on to the cone when using softer doughs.