

Mod. C1 from gr 100 to gr 1200 of dough  
Mod. C2 from gr 400 to gr 2500 of dough  
Mod. C3 from gr 700 to gr 3500 of dough



- Thanks to the special shape of the conveyors (cast in aluminium with a Teflon coated track) placed round the cone, the machine perfectly rounds various types of dough, giving a spherical shape
- Cast iron cone with special chrome plating or teflon coating on request
- Adjuststable stainless steel flour sprinkler
- The rounding machine may be used together with volumetric dividers, long loaf moulders and intermediate provers, thus creating work units
- The machine have in output a motor-driven unloading belt.
- On request:
  - heated air blowing device
  - oil sprinkler unit
  - motorized outlet belt
- **Use other than those envisaged by the manufacturer are forbidden without the latter's authorization**

**THE MACHINE IS BUILT TO COMPLY WITH THE ACCIDENT PREVENTION, HYGIENE AND ELECTRIC STANDARDS IN FORCE**

**TECHNICAL FEATURES**

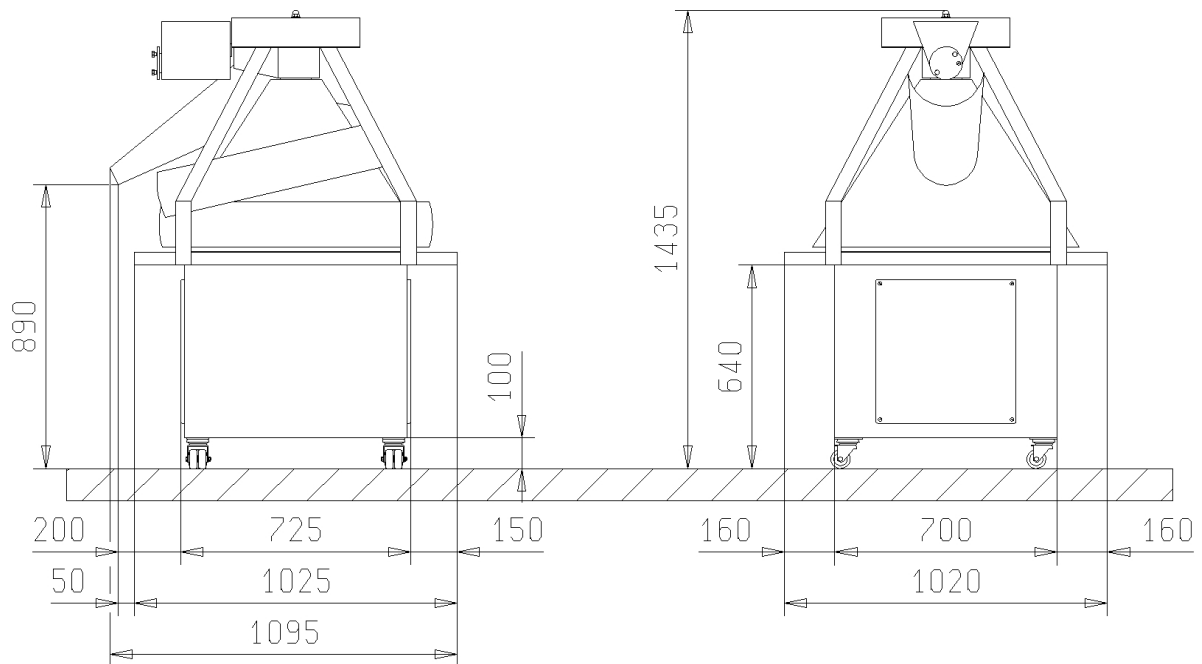
|  |            |            |            |
|--|------------|------------|------------|
| Installed power:   | kW 1.1     |            |            |
| Installed power ( <i>machine with outfeed belt</i> ):              | kW 1.35    |            |            |
| Installed power ( <i>machine with heated air blowing device</i> ): | kW 2.3     |            |            |
| Voltage:   | 230/50/3+E | 400/50/3+E | 220/60/3+E |
| Weight:  | kg 310     |            |            |

**FUNCTIONING**

Once the moulder installed, load onto the lower part of the scroll the dough piece to be rounded, which running around the cone, will be rounded along the scroll.

On the outfeed, the dough pieces will be dusted by a flour duster.

**Dimensions in millimeters**



**INFEED 1:**

- feeling height = 823 mm.
- conveyors length = 3200 mm.

**INFEED 2:**

- feeling height = 850 mm.
- conveyors length = 2600 mm.

