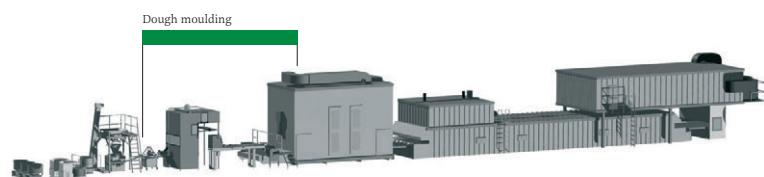




CONICAL DOUGH ROUNDER SABOTIN 3

ADVANTAGES:

- ▶ One of the longest moulding distances available on the market ensures optimal round shape and smooth surface of dough pieces.
- ▶ Optimal speed according to the bread production plant's capacity and type of dough.
- ▶ All machine parts in contact with dough are Teflon coated.



 **gostol**
Equipment of successful bakers.

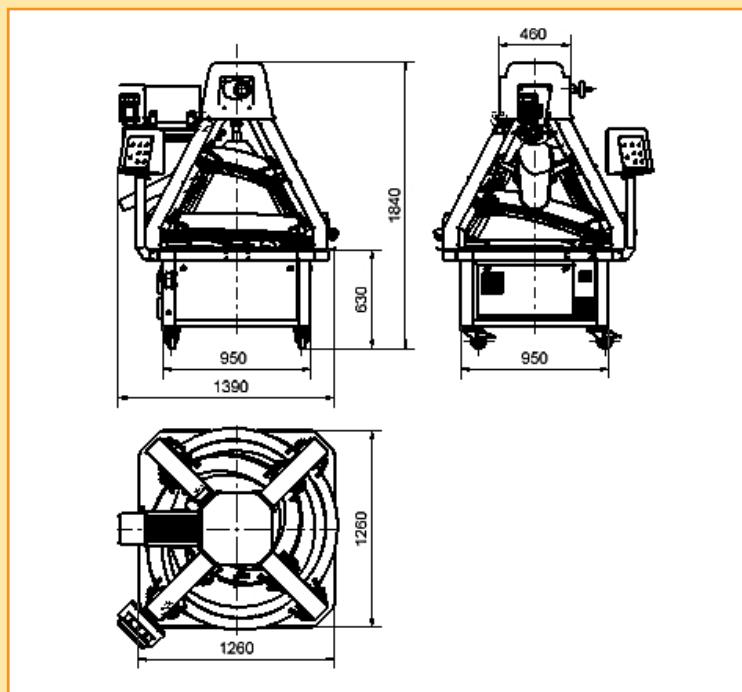
CONICAL DOUGH ROUNDER SABOTIN 3

SABOTIN 3 rouder is designed for intermediate and final round-moulding of wheaten and rye-wheaten (with a max. content of rye flour of 60 %) dough pieces. Moulding on conical rounders gives the dough an optimal round and smooth shape, which is the basic condition for high final product quality. Due to its sturdy construction and flexibility of use, the SABOTIN 3 is most suitable for use in medium and large-sized industrial bakeries with an automatic and continuous production process.

Three versions of the machine are available depending on the spirals' adjustment mode: SABOTIN 3 RS (manual spirals adjustment per segments), SABOTIN 3 RC (central manual spirals adjustment) and SABOTIN 3 MC (central motor-driven spirals adjustment).

ADVANTAGES:

- Centrally adjustable tracks (manually or automatically) for moulding with different dough pieces.
- One of the longest moulding distances available on the market ensures optimal round shape and smooth surface of dough pieces.
- The cone's speed is adjustable allowing the selection of the optimal speed according to the bread production plant's capacity and type of dough.
- All machine parts in contact with dough are Teflon coated.
- The Teflon coating is of special quality and thickness, which reduces the risk of dough sticking.
- The machine is movable on castors.
- Charging from three sides (at 3, 6 or 9 o'clock).
- Simple cleaning and maintenance.
- Touch-type keyboard control panel.
- The machine can be equipped with a fan for blowing cold or warm air to prevent the dough from sticking.
- Noiseless operation.
- Its sturdy construction ensures the machine a long life-span and reliable operation even at a 24/7 use.



BASIC VERSIONS OF THE MACHINE SABOTIN 3 RS, SABOTIN 3 RC AND SABOTIN 3 MC INCLUDE:

- Teflon coated spirals and cone
- adjustable cone's speed
- stainless steel platings
- Teflon coated outlet chute
- manual adjustment of spirals per segments (only for RS version)
- central manual adjustment of spirals (only for RC version)
- motor-driven central adjustment of spirals (only for MC version)

OPTIONS FOR ALL VERSIONS:

- hot air blowing device
- flour dredger with adjustable dredging intensity
- inlet conveyor
- direction disc
- outlet conveyor*
- oil spraying device
- water spraying device
- extra teflon on cone

*Choice between different types of conveyor belt depending on the options included (flour dredger, oil or water spraying device). The direction disc is added to ensure the perpendicular passage of the dough pieces on the outlet conveyor.

TECHNOLOGICAL AND TECHNICAL CHARACTERISTICS:

MACHINE	SABOTIN 3 RS	SABOTIN 3 RC	SABOTIN 3 MC
MACHINE CAPACITY (PCS/H)*	< 5000	< 5000	< 5000
MOULDING RANGE (g)	40 - 1800	40 - 1800	40 - 1800
SPIRALS LENGTH (MM)	2650 - 4660	2650 - 4660	2650 - 4660
INSTALLED POWER WITHOUT CONVEYORS AND HOT AIR BLOWING UNIT (kW)	1,5	1,5	1,5
INSTALLED POWER FOR MACHINE WITH HOT AIR BLOWING UNIT (kW)	3,87	3,87	3,87
INSTALLED POWER FOR MACHINE WITH HOT AIR BLOWING UNIT AND LUBRICATION SYSTEM (kW)	4,24	4,24	4,24
INSTALLED POWER WITH CONVEYORS, HOT AIR BLOWING UNIT, LUBRICATION SYSTEM AND MOTOR SPIRAL ADJUSTMENT (kW)	4,86	4,86	5,01
DIMENSIONS:			
DIMENSIONS OF THE MACHINE (MM) (LxWxH)	1262x1262x1836	1262x1262x1836	1262x1262x1836
MACHINE WEIGHT (KG)	650	650	650
BASIC VERSION (KG)	750	750	750

*Capacity depends on dough weight and type.

**Depends on the charging side.

MORE INFORMATION CAN BE OBTAINED BY DIALING
+ 386 5 330 71 00 OR E-MAILING TO INFO@GOSTOL.EU



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