

Cylindrical Conical Rounder Konik 2



The cylindrical conical rounder is ideal for rounding both soft and medium doughs. Rounding is achieved by a rotating cone, which rotates the dough along concave channels to produce roundly shaped dough.

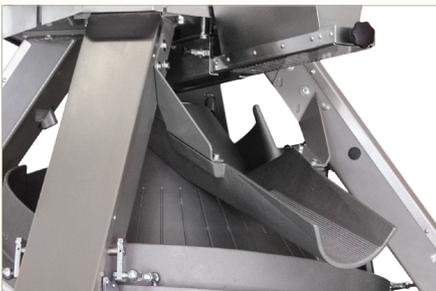
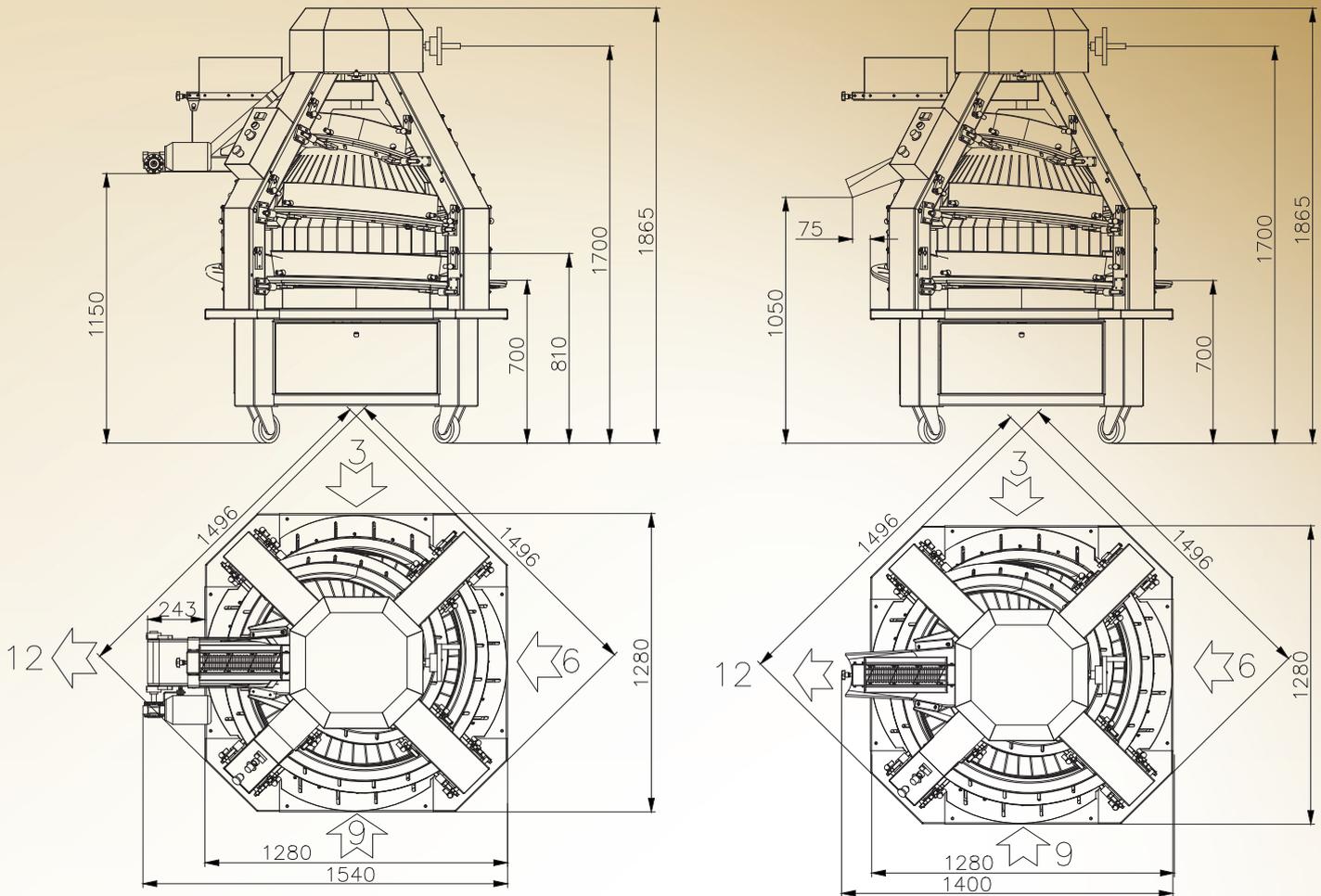
The machine can be equipped with a hot/cold air blowing system or/and oiling system, to prevent dough sticking. The machine is equipped with an automatic flour duster, which is easily removed for cleaning. The channels are Teflon coated to prevent the dough from sticking. Cone has variable speed.

ADVANTAGES

- Channels and cone are Teflon coated to prevent dough sticking
- Central adjustable channels
- Rounding length up to 7m
- Possible entrance at position 3,6 and 9
- Frequency inverter for variable cone speed
- Stainless steel plating
- Construction of machine ensures durability of machine with minimal maintenance
- Easy cleaning
- Easily removable stainless steel flour duster
- Possibility to have position of control panel on all four sides
- Wheels with breaks

Options: Hot or cold air blowing, infeed and outfeed conveyor, oiling system

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TECHINCAL DATA

Machine capacity (depend on weight and quality of dough)	up to 5000 pcs/h
Channels length	up to 7000 mm
Weight of shaped dough pieces	40 – 2000 g
Installed power (with blowing)	1,5 kW (2,7 kW)
Weight	750 kg

We reserve the right to make changes.