

# Conical Rounder

## Konik 4000



The **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.

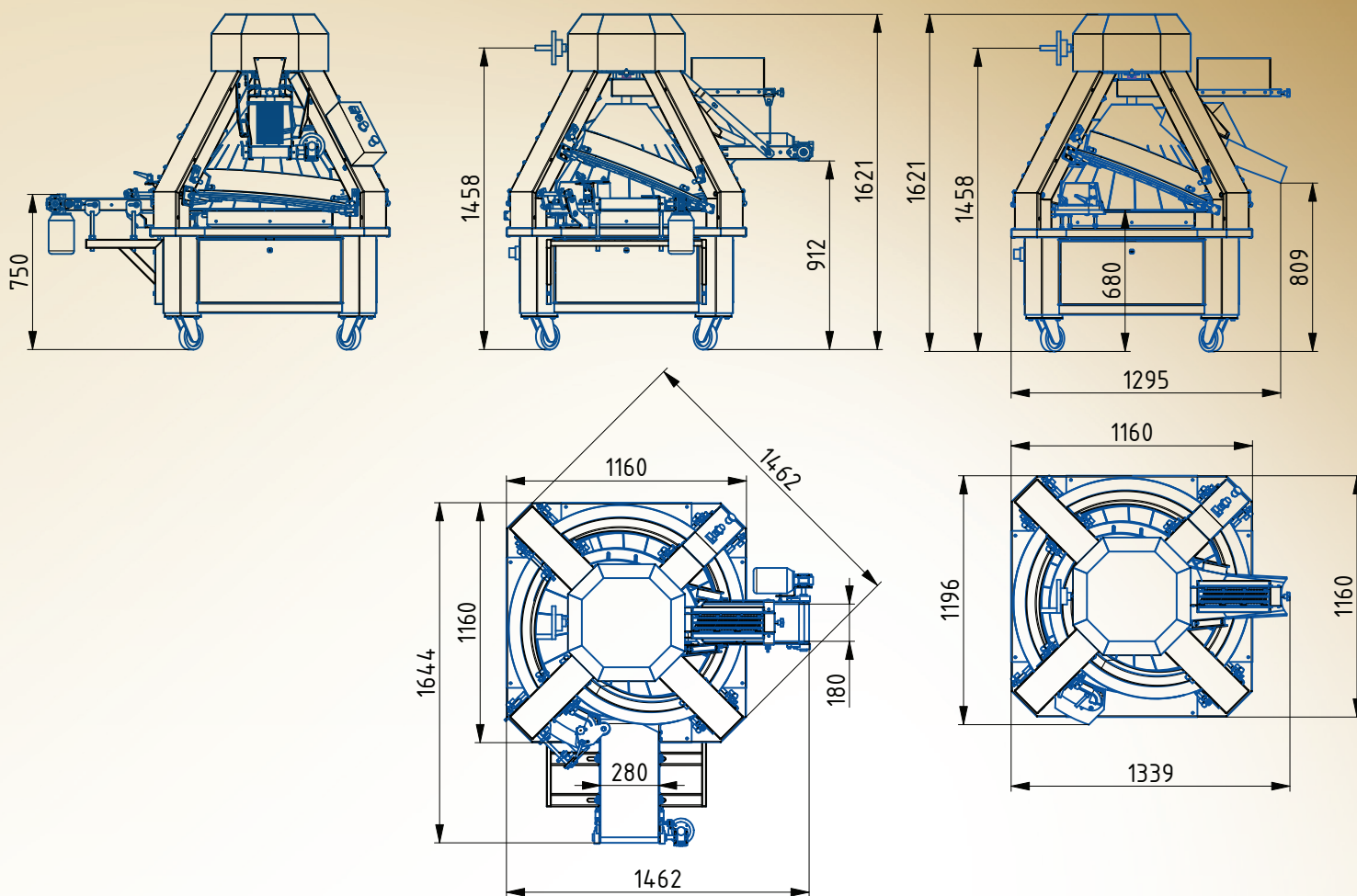
The machine can be equipped with a hot/cold air blowing system or/and oiling system, to prevent dough sticking. The machine is equipped with an automatic flour duster, which is easy removed for cleaning. The channels are Teflon coated to prevent the dough from sticking. Cone have variable speed.

#### ADVANTAGES

- Channels and cone are Teflon coated to prevent dough sticking
- Rounding length up to 4m
- 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, central adjustable channels

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## TECHINICAL DATA

<b>Machine capacity (depend on weight and quality of dough)</b>	up to 4000 pcs/h
<b>Channels length</b>	up to 4000 mm
<b>Weight of shaped dough pieces</b>	30 – 2000 g
<b>Installed power (with blowing)</b>	1,5 kW (2,7 kW)
<b>Weight</b>	630 kg

We reserve the right to make changes.