



BOB 3000[®] HIGH FIVE

1

For who?

Industrial bakeries worldwide producing soft, rye type or doughs with less gluten. The BOB 3000 can be integrated in nearly all types of common doughs in nearly all type of production lines.

2

Advantages

- Can be used for a wide range of products and various weights
- 3 meter rounding track, seam control at the end
- Quick belt release for easy cleaning
- Frequency inverter on belt speed for easy optimal rounding results
- 3 way adjustment of rounding track – bottom, top and sides in the track
- Use of plastic materials for high hygiene and easy cleaning
- Flour duster with frequency inverter and dough detection system
- Discharge conveyor as step belt (option)
- Machine movable and provided with plastic containers for dough and flour

3

Savings

- Perfect rounding
- Capacities < 3000 pcs per hr
- Less cleaning
- Less waste
- Can be used for all common doughs, capacities and dough weights

4

Features

- 500 – 2200 gram of dough
- 2 opposite running V belts adjustable in V shape, bottom angle and adjustable inserts
- Frame stainless steel, use of plastics inside dough bed, no painted parts in dough area
- Waste bins underneath machine
- Easy to integrate in industrial production lines

5

Products

- | | | |
|---------------|------------------------|---------|
| - Rye > 60% | - Gluten free products | - Spelt |
| - Whole wheat | - Ciabatta | - Teff |
| - Baguette | - Raisin bread | |

BOB 3000 Belt Rounder

