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CCR 59 XL[®] HIGH FIVE

1 For who?
Industrial bakeries worldwide, who need high capacity solutions, with a good quality product and low capital investment. The CCR 59 XL can be used for many common dough types and integrated in existing in all types of production lines.

2 Advantages

- Excellent rounding results
- High capacity up to 6000 pieces/hour at 880 gram dough
- Minimum of dough crumbs
- Perfect transfer from dough pieces on the out feed side via driven discharge cone and conveyor
- The combination of cylindrical and conical cone gives an extra-long dimension in rounding
- Perfect as end moulder for round dough ball
- Adjustable tracks on infeed cylindrical part
- Wide weight range, caused by using different types of tracks

3 Savings

- Flour free rounding
- Less cleaning
- Less waste
- Flexible in product use and turnovers
- Higher water absorption doughs can be produced

4 Features

- Competitive model, easy to integrate in any Industrial production line
- Special track for higher speeds, tracks non interrogated
- Study construction of frame, cone and tracks. 150 – 900 gram of dough
- Teflon coated dough repellent cylinder/cone and tracks
- Oil spraying nozzles (option)

5 Products

- Wheat	- Whole wheat	- Batone
- Wheat/rye	- Gluten free	- Pizza
- Multigrain	- Brioche	

CCR 59 XL

