



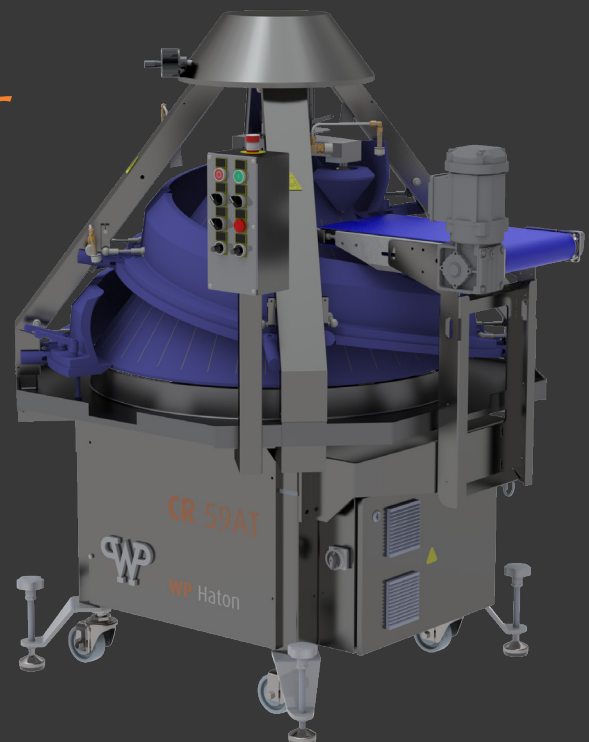
DOUGH
ROUNDERS



CR 59 AT Conical Rounder

The CR 59 AT dough rounder provides excellent rounding results for many common dough types.

The adjustable tracks allow for a wide weight range to be processed and for easy handling of dough with a high water absorption.





WP Haton the leading brand in dough processing since 1949

WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- Automated dough processing systems for virtually all types of bread
- Tailormade line concepts in dough processing equipment
- Unique system of modularization
- BreadLab: the experience center where bakers from all over the world can test our equipment with their own ingredients

CR 59 AT Conical Rounder

Highlights

- Adjustable tracks for a wide range of dough types
- Suitable for high water content dough
- A multitude of weight setting can travel the rounder
- Excellent round moulding results
- Perfect separation between dough pieces coming from the divider
- Minimum of dough crumbs
- Perfect transfer from dough pieces on the outfeed side



CR 59 AT

The CR 59 AT conical dough rounder is suitable for a wide range of common dough types such as wheat, wheat/rye, rye, and multigrain dough. The adjustable tracks allow for a wide weight range to be processed on the rounder. Additionally, the CR 59 AT can be equipped with automated oiling system to ensure smooth throughput of more sticky dough types. This rounder does not require flour as the Teflon coated cone prevents the dough from sticking.

Specifications

- Cast iron cone, Teflon coated
- Aluminium tracks, inside and outside Teflon coated
- Adjustable tracks movable on platform
- Cone with top bearing
- Operation control panel

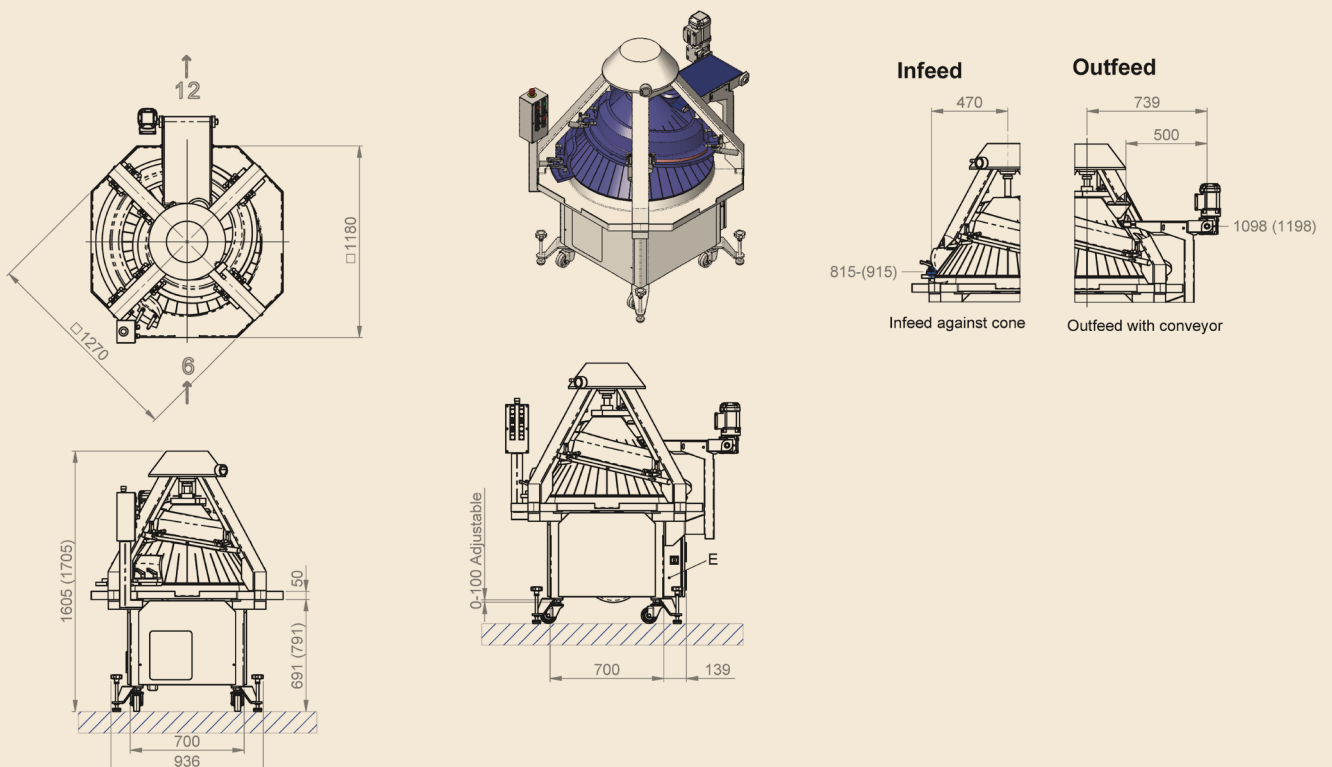
Additional specifications (with oiling)

- Four oil spraying nozzles on cone
- Heating and blower



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Technical drawing



CR 59 AT Measurements

TYPE	WEIGHT RANGE	CAPACITY (FIXED) - E-MOTOR 1,1 KW	DIMENSIONS
CR 59 AT	90 - 1600 gr	up to 2500 pcs/h, 1400 rpm, n cone 27 rpm	Length 1200 mm
		2500 up to 3600 pcs/h, 1400 rpm, n cone 39 rpm	Width 1200 mm
		3600 up to 5000 pcs/h, 1400 rpm, n cone 57 rpm	Height 1610 mm

Options

- Infeed conveyor L = 700 or 950 mm, reversible
- Discharge conveyor, cross, L = 1200 mm, reversible
- Discharge conveyor, straight, L = 500 mm, with discharge cone
- Connection to central hot air blowing device (no pipes)
- Frequency inverter for variable cone speed
- Heating with fan
- Mechanical flour duster
- Flour duster with independent drive and photocell for dough detection
- Oiling on cone, discharge conveyor divider and infeed conveyor rounder
- Dough piece oil signalisation
- Customer specific Blue Box

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