

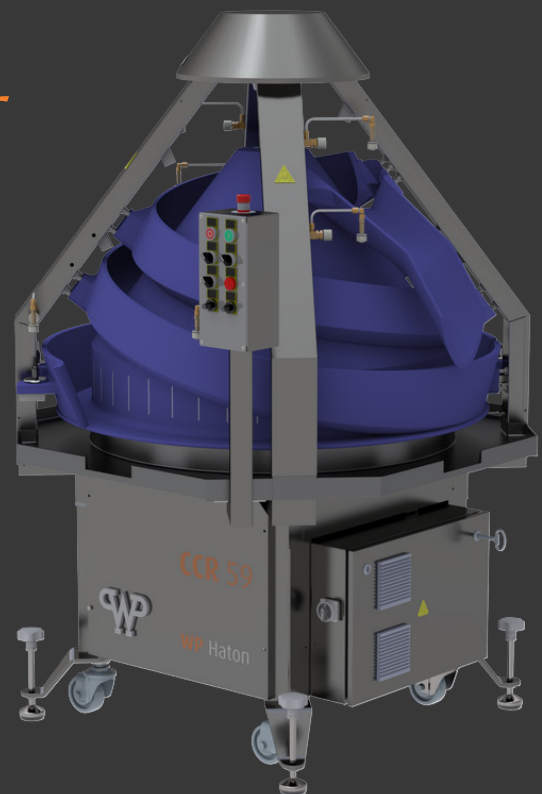


DOUGH
ROUNDERS



CCR 59 Conical Rounder

The CCR 59 dough rounder provides excellent rounding results for many common dough types. Thanks to the variety of track types, a wide weight range can find its way on the CCR 59.





WP Haton the leading brand in dough processing since 1949

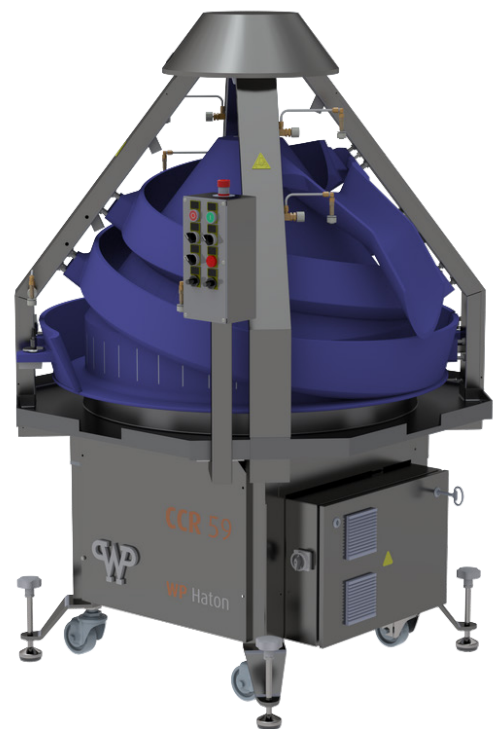
WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- 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

CCR 59 Conical Rounder

Highlights

- Combined cylindrical and conical cone for extra-long rounding way to create perfect rounding results
- The correct track configuration for every weight
- For both soft and stiff dough types
- Perfect separation between dough pieces coming from the divider
- Dough pieces are turned halfway in the moulding process for overall rounding



CCR 59

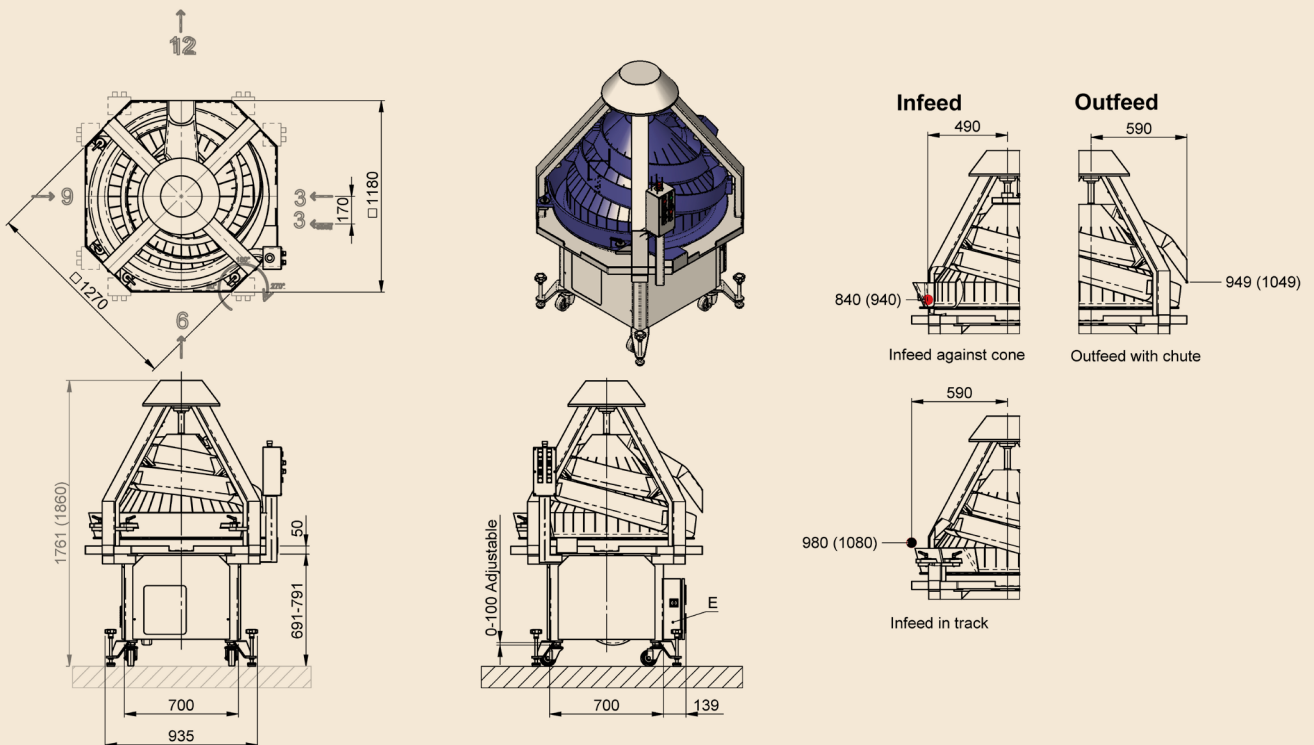
The CCR 59 cylindrical conical dough rounder is suitable for a wide range of common dough types such as wheat, wheat/rye, rye, and multigrain dough. The combination of cylindrical and conical cone gives an extra-long rounding way; therefore, this rounder is perfectly suited as an end rounder as well. The CCR 59 has adjustable tracks on the cylindrical part of the cone. Additionally, the CCR 59 can be equipped with automated oiling system in combination with air drying device to ensure smooth throughput of more sticky dough types.

Specifications

- Cast iron cylinder/cone, Teflon coated
- Aluminium tracks, inside and outside Teflon coated
- Cone with top bearing
- Operation control panel

Technical drawing

Image for illustration purpose only



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CCR 59 Measurements

TYPE	WEIGHT RANGE*	CAPACITY (FIXED)* E-MOTOR 1,1 KW	TRACK LENGTH	DIMENSIONS
KK	100 - 700 gr	up to 2500 pcs/h, 1400 rpm, n cone 27 rpm	3 hr - 6500 mm 6 hr - 5700 mm 9 hr - 4900 mm	Length 1200 mm
KM	100 - 700 gr			Width 1200 mm
KG	200 - 1200 gr, including inserts			Height 1760 mm
GM	400 - 1600 gr			
GG	400 - 2000 gr, including inserts			
		3600 up to 5000 pcs/h, 1400 rpm, n cone 57 rpm		

* Capacity and weight range depending on dough consistency

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 separate drive and photocell for dough detection
- Water dripping device (in case of 2nd/final rounding)
- Oiling on infeed conveyor rounder and/or outfeed conveyor divider
- Dough piece oil signalisation
- Customer specific Blue Box

WP HATON BV

Industrieterrein 13, 5981 NK Panningen, The Netherlands

Phone: +31 77307-1860, E-mail: info@wp-haton.com

www.wp-haton.com