

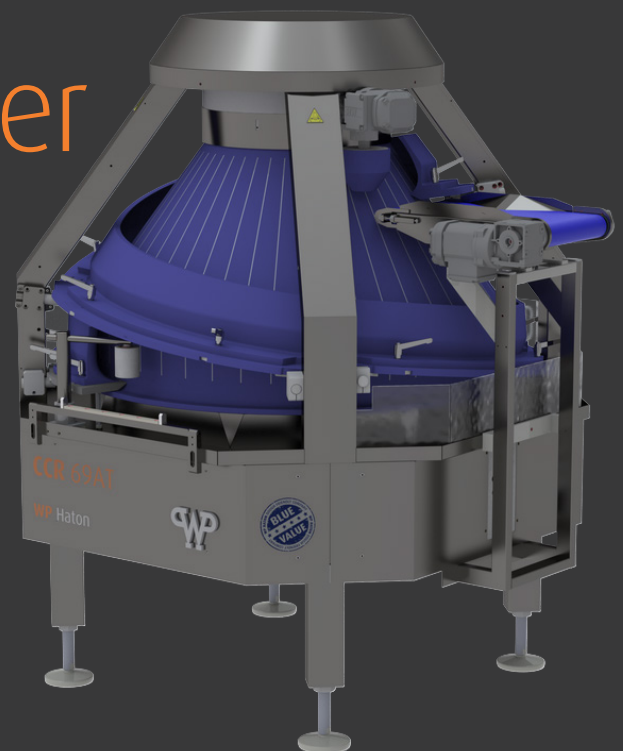


DOUGH
ROUNDERS



CCR 69 AT Industrial Rounder

The CCR 69 AT is an industrial rounder for lines with a high capacity. The rounding path, in addition to the adjustable cone speed and the individual adjustable tracks, have proved to be some of the key factors in the success of the CCR 69 AT.





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 69 AT Industrial Rounder

Highlights

- Industrial rounder up to 10,000 pcs/h
- Longer tracks for perfect rounding results
- Robust construction
- Adjustable cone speed and tracks
- Excellent round moulding results at high capacity
- Easy control and maintenance



CCR 69 AT

The CCR 69 AT cylindrical conical dough rounder can be used in high-capacity dough lines as it can process up to 10,000 pieces per hour and withstand long production runs. The CCR 69 AT is suitable for a wide range of common dough types such as stiff and soft wheat dough as well as wheat/rye dough types. The cone has a large diameter to ensure more distance between the dough pieces which drastically lowers the risk to have two dough pieces connecting with each other.

Specifications

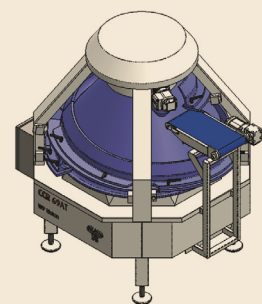
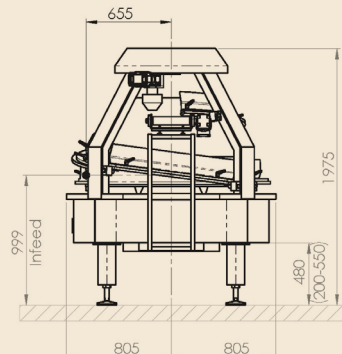
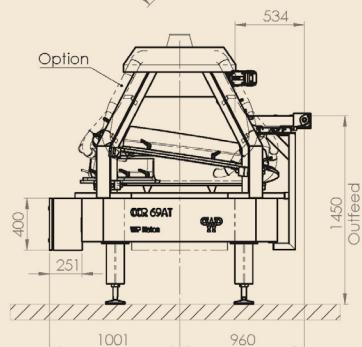
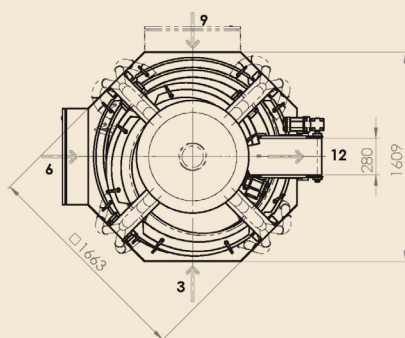
- Cast iron cylinder/cone, Teflon coated
- All parts in contact with dough are dough repellent
- Drive unit consisting of electric motor with frequency inverter
- All frame parts in stainless steel
- Adjustable aluminium tracks, inside and outside Teflon coated
- Outfeed conveyor L = 500 mm with discharge cone
- Operation control panel



Find out more about WP Haton and our products by scanning this QR-code with your mobile phone, or visit WWW.WP-HATON.COM

Technical drawing

Image for illustration purpose only



CCR 69 AT Measurements

TYPE	WEIGHT RANGE*	CAPACITY*	TRACK LENGTH	DIMENSIONS
K	270 - 700 gr	Max 10,000 pcs/h, depending on type	3 hr - 5870 mm 6 hr - 4900 mm	Length 1610 mm
M	350 - 1100 gr			Width 1610 mm
				Height 1730 mm

* Capacity and weight range depending on dough consistency

Options

- Two-way pneumatic flipper gate
- Oil nozzles on cone for handling soft and sticky dough
- Safety covers
- Customer specific Blue Box

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