

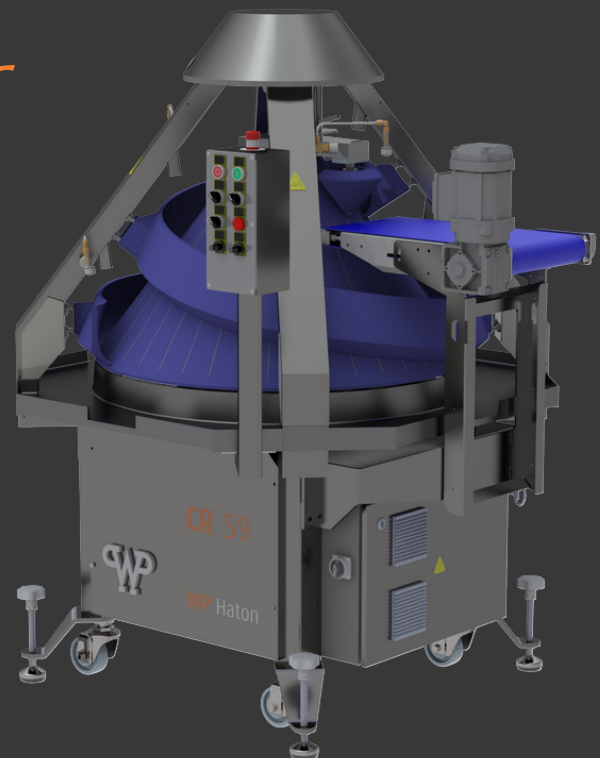


DOUGH
ROUNDERS



CR 59 Conical Rounder

The CR 59 dough rounder provides excellent rounding results for many common dough types. This rounder does not require flour as the Teflon coated cone prevents the dough from sticking.





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 Conical Rounder

Highlights

- Robust design for rounding dough pieces
- Option for warm air flow build into frame to prevent sticking of the dough
- Perfect grip without damaging the dough pieces
- Tracks positioned extremely close to cone to minimize dough scraps
- Perfect separation between dough pieces coming from the divider
- Perfect transfer from dough pieces on the outfeed side



CR 59

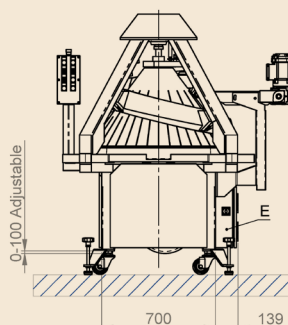
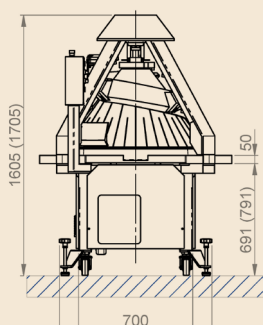
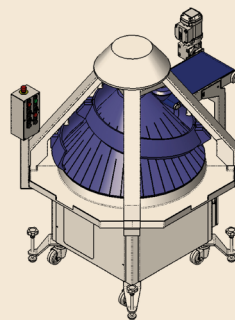
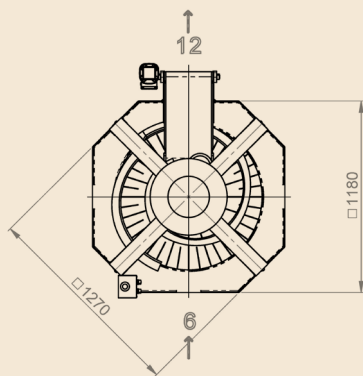
The CR 59 conical dough rounder is suitable for a wide range of common dough types such as wheat, rye, and multigrain dough. The tracks on the cone are variable, depending on the processed dough weights. The rounder ensures excellent rounding results with a minimum of dough crumbs. This is important to maintain the weight accuracy of the individual dough pieces as set by the divider. The CR 59 conical dough rounder can be equipped with automated oiling system in combination with air drying device to ensure smooth throughput of more sticky dough types.

Specifications

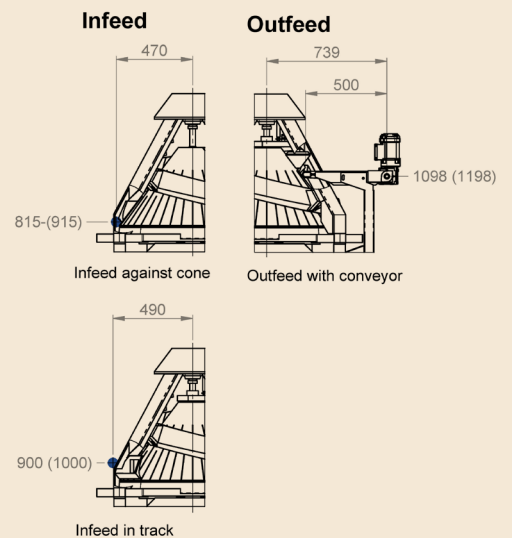
- Cast iron cone, Teflon coated
- Aluminium tracks, inside and outside Teflon coated
- Operation control panel

Technical drawing

Image for illustration purpose only



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CR 59 Measurements

TYPE	WEIGHT RANGE*	CAPACITY (FIXED)* E-MOTOR 1,1 KW	TRACK LENGTH	DIMENSIONS
S	30 - 180 gr	up to 2500 pcs/h, 1400 rpm, n cone 27 rpm	3 hr - 3600 mm 6 hr - 2900 mm 9 hr - 2200 mm	Length 1200 mm
SK	20 - 500 gr			Width 1200 mm
K	90 - 700 gr	2500 up to 3600 pcs/h, 1400 rpm, n cone 39 rpm		Height 1610 mm
M	400 - 1600 gr			
G	700 - 2200 gr	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
- Oiling on infeed conveyor rounder and/or outfeed conveyor divider
- Dough piece oil signalisation
- Customer specific Blue Box

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