



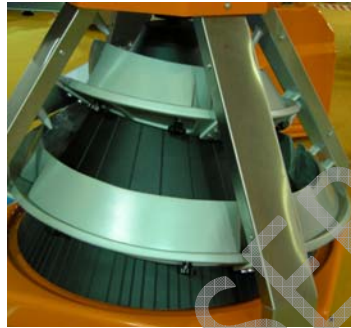
KMKs



Teflon Coated Cone
Stainless Steel Body
KMKtcr



Adjustable Spiral
KMKas



Conical rounder machine shapes the dough with a cone made of aluminium and the aluminium rounding spirals. The dough coming from volumetric dough divider drops to rounder channels and reaches to the proofing machine being rounded to proof. At the meantime, the dough is prevented to stick to the discharge with integral flour dusting system. Also optionally blowing hot or cold air can be added to conical rounder to prevent to stick on the drum.

Specially manufactured machine to shape the dough between 40-1200 gr. by means of adjustable spirals can be produced as per the demand.

- Motor power 1.1 kW
- Aluminium Cone
- Aluminium Spiral
- Mounted on castors
- Integral Flour Duster
- Epoxy painted wall panel
- 3 Phase 380 V 50 Hz N+PE

Optional

- Adjustable Spirals
- Stainless Steel Body
- Adjustable Speed
- Teflon Coated Cone
- Teflon Coated Spirals

MODELS

KMKas 40120	: 40 gr – 1200 gr
KMKs / KMKtcr	
30120	: 30 gr – 120 gr
50300	: 50 gr – 300 gr
1060	: 100 gr – 600 gr
20120	: 200 gr – 1200 gr

Health and safety

- The basic health and safety requirements of Machinery Directive
- The basic requirements of Electromagnetic Compatibility Directive

MODEL				KMKs / KMKtcr 30120	KMKs	KMKtcr	KMKas
Capacity Dough / Hour	Capacité Pate / Heure	Kapazität Teig / Stunde		2000	3000	3000	3000
Width	Largeur	Breite	mm	700	900	900	934
Depth	Longueur	Länge	mm	700	900	900	934
Height	Hauteur	Höhe	mm	1300	1500	1500	1420
Weight	Poids	Nettogewicht	Kg	80	195	195	240
Power	Puissance électrique	Motorleistung	kW	1,1	1,1	1,1	1,1