

think process!

WP Haton



CR 59 AT

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Conical Rounder

WP BAKERYGROUP

think process!

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Picture CR 59 AT

SUITABLE FOR MANY COMMON DOUGH TYPES, SUCH AS WHEAT, WHEAT/RYE, MULTIGRAIN AND WHOLE WHEAT DOUGHS.



BENEFITS

- Excellent round moulding results
- Perfect separation between dough pieces coming from the divider
- Minimum of dough crumbs
- Perfect transfer from dough pieces on the out-feed side
- Adjustable tracks
- Wide weight range
- Easy handling of doughs with a high-water absorption
- No flour necessary to avoid sticking of dough pieces on cone and tracks

BASIC EXECUTION:

Without oiling

- Cast iron cone, Teflon coated
- Aluminium tracks, in- and outside Teflon coated
- Adjustable tracks movable on platform
- Cone with top bearing
- Frame steel, nickel plated
- Cover plates stainless steel, brushed
- Undercarriage nickel steel with 4 swivel castors with mounting pins
- With operation control panel

With oiling

- Cast iron cone, Teflon coated
- Aluminium tracks, in- and outside Teflon coated
- Adjustable tracks movable on platform
- Cone with top bearing
- Frame steel, nickel plated
- Cover plates stainless steel, brushed
- Undercarriage nickel steel with 4 swivel castors with mounting pins
- With operation control panel
- 4 oil spraying nozzles on cone
- Heating and blower

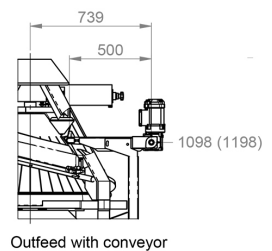
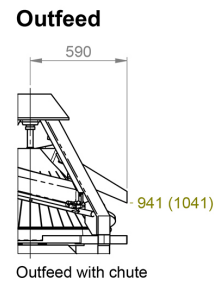
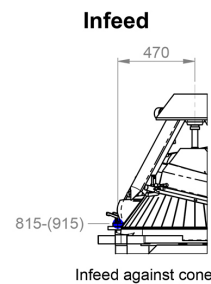
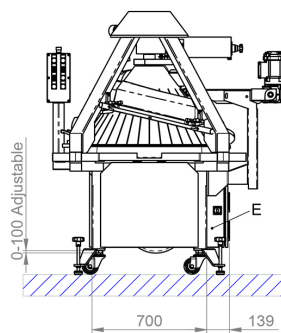
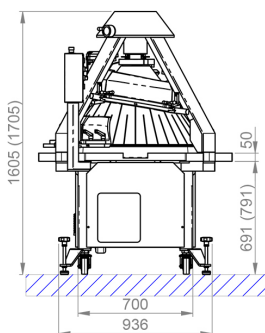
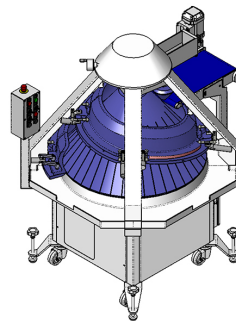
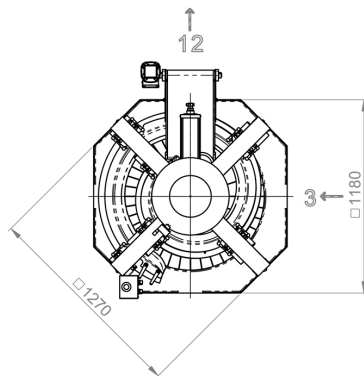


Illustration CR 59 AT with infeed conveyor

CR 59 AT

TYPE	WEIGHT RANGE	CAPACITY
CR 59 AT	90 - 1600 gr	up to 2500 pcs/h., E-motor 1,1 kW, 1400 rpm, n cone 27 rpm
		2500 up to 3600 pcs/h., E-motor 1,1 kW, 1400 rpm, n cone 39 rpm
		3600 up to 5000 pcs/h., E-motor 1,1 kW 1400 rpm, n cone 57 rpm

DIMENSIONS		WEIGHT	CONNECTED LOAD
Length	1200 mm	net 375 kg	230/400 V, 3 phase, 50 Hz + earth
Width	1200 mm	gross 420 kg	2,0 KVA (without heating)
Height	1610 mm	Shipping volume 2.4 m ³	5,8 KVA (with heating)

OPTIONS

CR 59 AT without oiling

- 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)
- Heating with fan
- Frequency inverter for variable cone speed
- Flour duster, mechanical
- Flour duster with independent drive and photocell for dough detection (only in combination with discharge conveyor)
- Customer specific Blue Box

CR 59 AT with oiling

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- Discharge conveyor, straight, L=500 mm, with discharge cone
- Connection to central hot air blowing device (no pipes)
- Frequency inverter for variable cone speed
- Oiling on cone and discharge conveyor divider, 5 oil nozzles
- Oiling on cone and infeed conveyor rounder, 5 oil nozzles
- Oiling on cone, infeed conveyor rounder and discharge conveyor divider, 6 oil nozzles
- Dough piece oil signalisation
- Customer specific Blue Box

WP HATON BV

Industrieterrein 13 // 5981 NK Panningen // Netherlands // Phone +31 77307-1860 // Fax +31 77307-5148 // info@wp-haton.com // www.wp-haton.com