

**Technical data**

Type	Weight range oz.	Maximum-Capacity Pieces per hour	Height inches		Working length inches	Weight lbs.	Electrical		
			Infeed	Outfeed			Volt	Hz	ph
KK	3.5 - 24.5	5,000	33.1" - 38.6"	36.4" - 50"	212" - 282"	825	230	60	3
KG	7 - 42	5,000	33.1" - 38.6"	36.4" - 50"	212" -282"	825	230	60	3
GM	14 - 56	5,000	33.1" - 38.6"	36.4" - 50"	212" - 282"	825	230	60	3
GG	14 - 17.5	5,000	33.1" - 38.6"	36.4" - 50"	212" - 282"	825	230	60	3

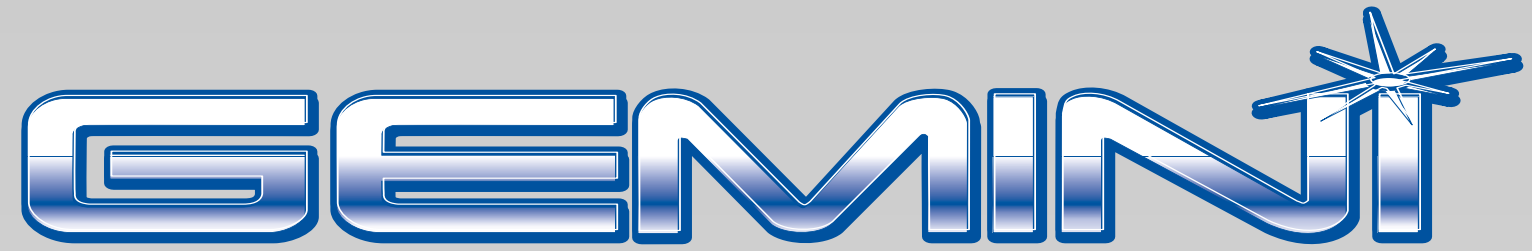
**Standard Features**

- Cone in cast iron
- Teflonized inside and outside aluminum tracks
- Frame in nickel-coated steel
- Coverplates in stainless steel
- 3 infeed possibilities
- Movable machine
- Adjustable infeed track
- During rounding the dough pieces are turned 180 degrees
- Cone with top bearing
- Suitable for a large range of dough weights due to different shapes of tracks

**Options**

- Flour duster
- Hot air blower
- Automatic oiling
- Teflonized cone
- Inverter on drive
- In- and outfeed conveyor

In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions without notice



Since 1972

## Industrial Rounder CCR 59



Creative Technology and Service for the Baking Industry

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