

## Technical data

Type	Weight range oz.	Maximum Capacity Pieces per hour	Height inches		Weight lbs.	Dimensions inches		
			Infeed	Outfeed		Width	Depth	Height
K	3 - 24.5	5,000	32" - 35.5"	36.4" - 44"	825	38"	50"	62"
M	14 - 56	5,000	32" - 35.5"	36.4" - 44"	825	38"	50"	62"
G	24.5 - 77.5	5,000	32" - 35.5"	36.4" - 44"	825	38"	50"	62"
AT	3.5 - 56	5,000	32" - 35.5"	36.4" - 44"	825	38"	50"	62"

## Standard Features

- Cast iron cone
- Aluminum tracks teflon coated
- Frame in nickel-coated steel
- Covers in stainless steel
- Infeed at 6 o'clock, outfeed at 12 o'clock
- Operation panel left from infeed side
- Teflon coated dough ball discharge chute
- Central operation panel

## Options

- Flour duster
- Teflon coated cone
- Automatic oiling cone by means of spray nozzles
- Hot air blowing device
- Reversible conveyor with own drive and under-carriage
- Inverter on drive
- In- and outfeed conveyor
- Water dripping device
- Frequency inverter for variable cone speed
- Infeed @ 3 or 9 o'clock

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

# GEMINI

Since 1972

## Industrial Rounder CR 59



**GEMINI**

Creative Technology and Service for the Baking Industry

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