

## CCR 59

TYPE	WEIGHT RANGE	CAPACITY
KK	100 - 700 gr	up to 2500 pcs/h., E-motor 1,1 kW, 1400 rpm, n cone 27 rpm
KM	100 - 700 gr	
KG	200 - 1200 gr, including inserts	2500 up to 3600 pcs/h., E-motor 1,1 kW,
GM	400 - 1600 gr	1400 rpm, n cone 39 rpm
GG	400 - 2000 gr, including inserts	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 510 kg	230/400 V, 3 phase, 50 Hz + earth
Width	1200 mm	gross 580 kg	1,7 KVA (without heating)
Height	1760 mm	Shipping volume 2.8 m <sup>3</sup>	4,5 KVA (with heating)

### OPTIONS

#### CCR 59 without oiling

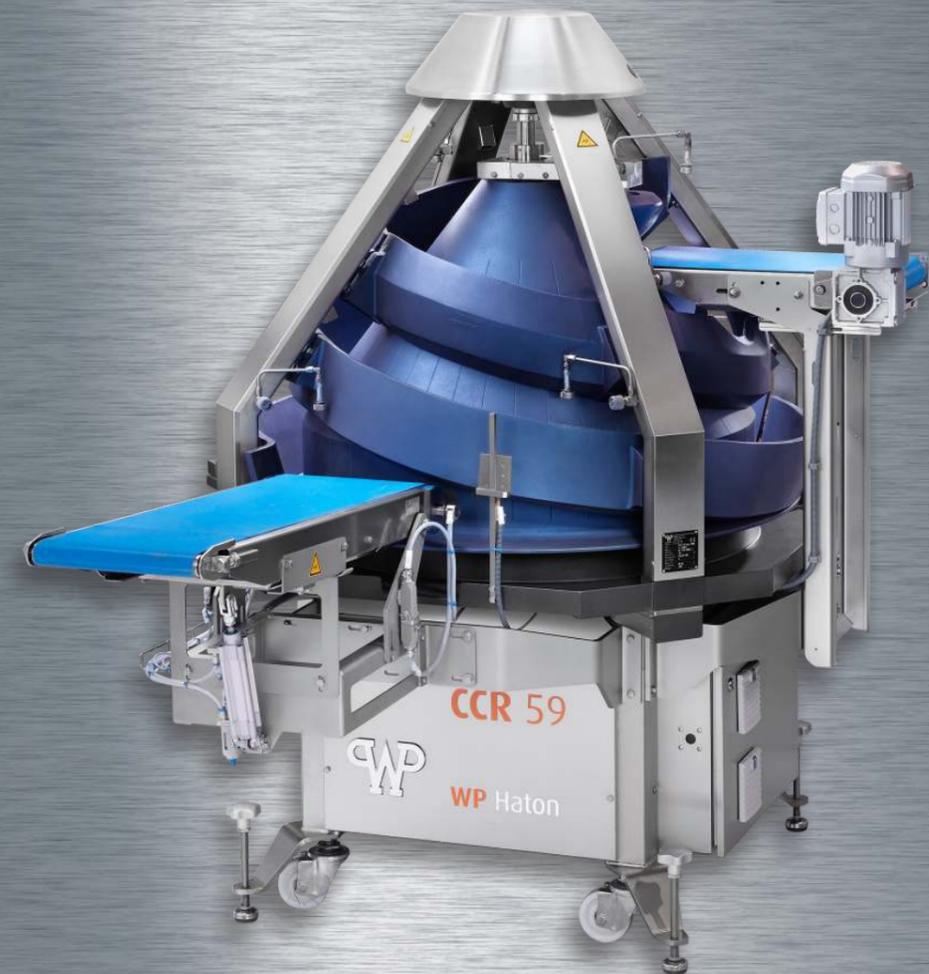
- Infeed conveyor, L=700, 950 or 1200 mm, reversible
- Discharge conveyor, cross, L=1200 mm, reversible
- Discharge conveyor, straight, with discharge cone
- Connection to central hot air blowing device (no pipes)
- Heating with fan
- Frequency inverter for variable cone speed
- Flour duster, mechanical
- Flour duster with independent drive and photocell for dough detection (only in combination with discharge conveyor)
- Water dripping device (in case of 2<sup>nd</sup> / final rounding)
- Customer specific Blue Box

#### CCR 59 with oiling

- Infeed conveyor, L=700, 950 or 1200 mm, reversible
- Discharge conveyor, cross, L=1200 mm, reversible
- Discharge conveyor, straight, 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, 7 oil nozzles
- Oiling on cone and infeed conveyor rounder, 8 oil nozzles
- Oiling on cone, infeed conveyor rounder and discharge conveyor divider, 9 oil nozzles
- Dough piece oil signalisation
- Customer specific Blue Box

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# CCR 59

## Conical Rounder

# CCR 59

Picture CCR 59 with oiling, infeed and discharge conveyor and discharge cone

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
- The combination of cylindrical and conical cone gives an extra-long round moulding way, therefore this round moulder works also perfect as an end round moulder
- Adjustable tracks on infeed cylindrical part
- Dough pieces are turned half way round moulding process
- Wide weight range, caused by using different types of tracks

## BASIC EXECUTION:

### Without oiling

- Cast iron cylinder/cone, Teflon coated
- Aluminium tracks, in- and outside Teflon coated
- 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 cylinder/cone, Teflon coated
- Aluminium tracks, in- and outside Teflon coated
- 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
- 7 oil spraying nozzles on cone
- Heating and blower

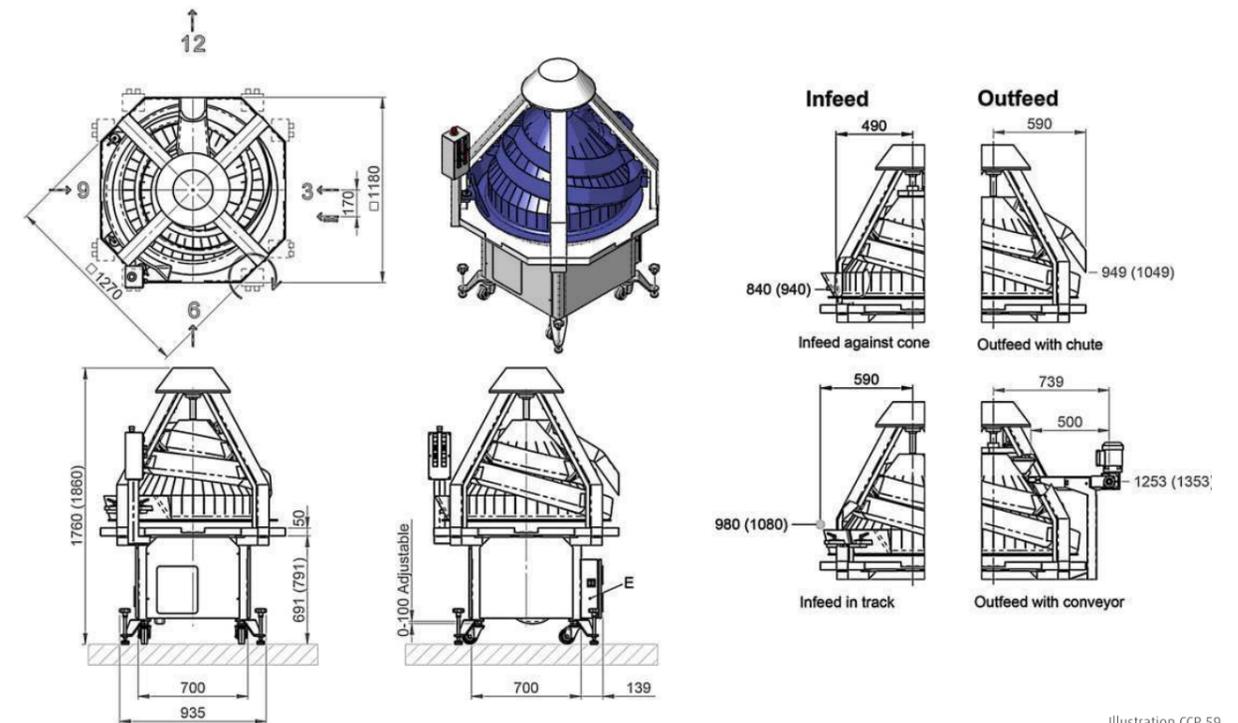


Illustration CCR 59