

 Glimek



Rounders

02

Capacity up to 4000 pieces/hour and weight range between 30-1800 grams.

FOR WHO?

Bakeries.
Semi-Industrial Bakeries.
Industrial Bakeries.

WHY CR360?



Flexible dough weight



Movable

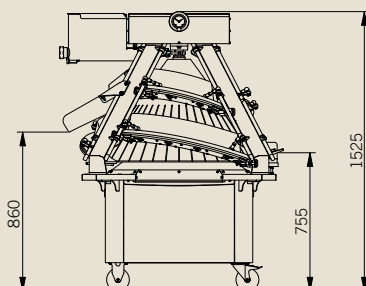


Easy to clean

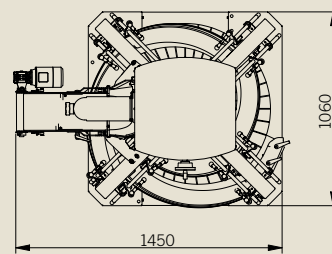
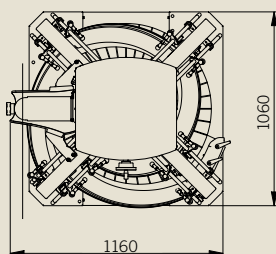
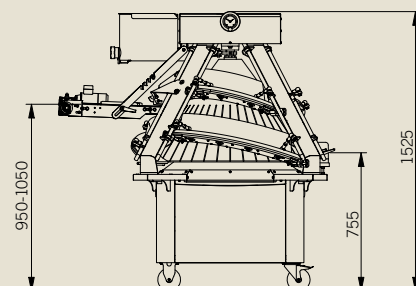


MEASUREMENTS AND DRAWINGS [MM]

With outfeed chute



With outfeed conveyor



Conical Rounder

CR360

A very flexible cone rounder for all kind of bakeries, suitable for most types of dough. Centrally adjustable non-stick coated tracks processes the dough for ultimate rounding.

FEATURES AND BENEFITS

Capacity up to 4000 pcs/h subject to dough piece weight and characteristics.

Weight range 30-1800 g, subject to capacity and dough characteristics.

Wide variety of options make it possible to meet the customer demand. Flexible setup.

Flexible regarding type of dough.

Special designed infeed track catches the dough in a smooth and gently way, manually adjusted.

Centrally adjustable rounding tracks for dough pressure regulation and flexible weight range.

Easy to clean due to adjustable tracks.

Non-stick coating on cone and tracks for ultimate rounding.

Cone with grooves for optimized grip.

Outfeed chute with small dimples for better outfeed properties.

Operation panel easily accessible from both sides.

Handle on left or right hand side.

Stainless steel cover.

Emergency stop.

TECHNICAL

Capacity	up to 4000 pieces/hour. (subject to dough piece weight and characteristics).
Weight range	30-1800 g. (subject to dough piece weight and characteristics).
Power supply	1.5 kW. (2.8 kW with hot and cold air blowing unit)

OPTIONS

Flour Duster in stainless steel, adjustable with easy on-off function.

Hot and Cold air blowing unit.
(Affects power supply, plus 1,3 kW, totally 2,8 kW).

Variable cone speed with frequency converter.

Infeed at 3h or 9h.

Stainless steel frame.

Oiling device, pneumatic, with 5 nozzles.
Compressed air required 6 bar.

Outfeed conveyor instead of standard outfeed chute.

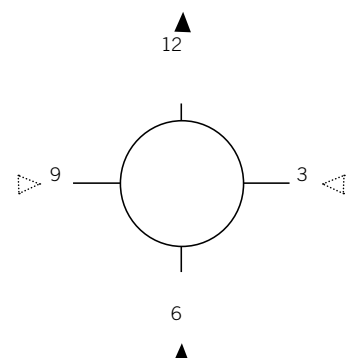
Without Glim Metallic Non-stick coating on cone.

INFEEED ALTERNATIVES

Discharge always at 12h.

Standard infeed at 6h.

Optional infeed at 3h/9h.



04

Capacity up to 6000 pieces/hour and weight range between 30-1500 grams.

FOR WHO?

Bakeries.

Semi-Industrial Bakeries.

Industrial Bakeries.

WHY CR600?



Flexible dough weight



Long rounding length



Movable

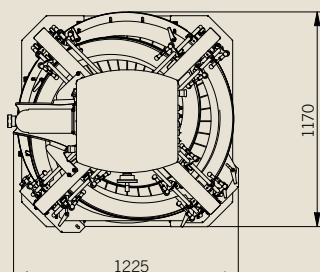
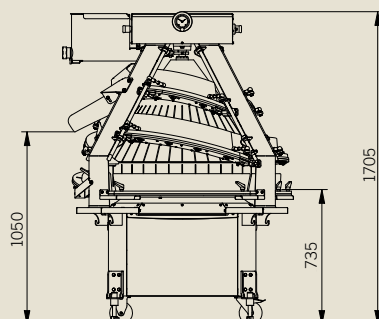


High capacity

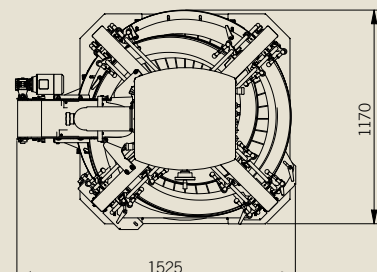
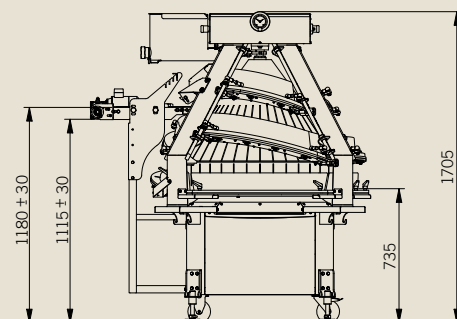


MEASUREMENTS AND DRAWINGS [MM]

With outfeed chute



With outfeed conveyor



Conical Rounder

CR600

A very flexible and high capacity cone rounder for all kind of bakeries, suitable for most types of dough. Two individually adjustable rounding sections processes the dough for ultimate rounding and optimized result.

FEATURES AND BENEFITS

Capacity up to 6000 pcs/h subject to dough piece weight and characteristics.

Weight range 30-1500 g, subject to capacity and dough characteristics.

Wide variety of options make it possible to meet the customers demand. Flexible setup.

Flexible regarding type of dough.

Special designed infeed track catches the dough in a smooth and gently way, manually adjusted.

Individual adjustable settings for rounding tracks and merging tracks:

- Centrally adjustable rounding tracks (conical part).
- Manually adjustable merger tracks (cylindrical part).

Long rounding length, up to 8 m with cylindrical and conical cone.

Non-stick coating on cone and tracks for ultimate rounding.

Cone with grooves for optimized grip.

Hygienic materials, easy to clean due to adjustable tracks and stainless steel execution.

Outfeed chute with small dimples for better outfeed properties.

Flexible layout with possible infeed track at 3h, 6h or 9h.

Operation panel easily accessible from both sides.

Handle on left or right hand side.

Stainless steel frame and cover.

Robust construction with strong frame, steady support feet and high quality premium castors.

Cable suspension underneath facilitates cleaning.

High safety with two emergency stops.

Easy to install.

OPTIONS

Flour Duster in stainless steel, adjustable with easy on-off function.

Hot and Cold air blowing unit.

Variable cone speed with frequency converter.

Oiling device, pneumatic. Compressed air required 6 bar.

Robust outfeed conveyor with high stability and variable height instead of standard outfeed chute.

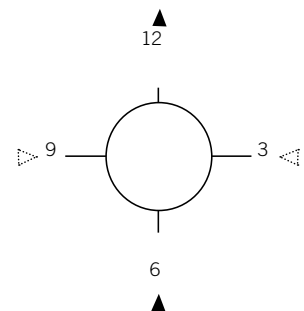
Without Glim Metallic Non-stick coating on cone.

INFEED ALTERNATIVES

Discharge always at 12h.

Standard infeed at 6h.

Optional infeed at 3h/9h.



TECHNICAL

Capacity.....	up to 6000 pieces/hour. (subject to dough piece weight and characteristics).
Weight range.....	30-1500 g. (subject to dough piece weight and characteristics).
Power supply.....	1.5 kW.

06

Capacity up to 1200 pieces/hour and weight range between 50 - 1000 grams.

FOR WHO?

Bakeries.
Semi-Industrial Bakeries.

WHY BR2000?



Flexible dough weight

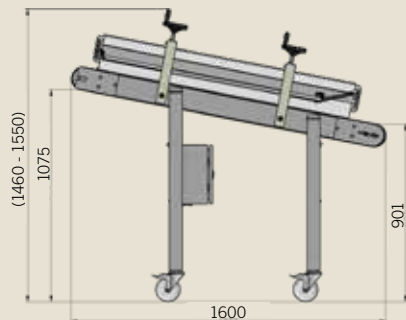


No banana-shaped dough

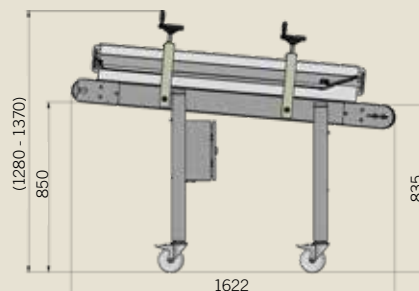


MEASUREMENTS AND DRAWINGS [MM]

Side view high version



Side view low version



Top view
(Illustrated with left maneuvering)



Belt Rounder

BR2000

The BR2000 is designed for processing pieces of dough to make them regular in shape and give them a taut outer layer. The inclined belt rounder has an easily adjustable moulding track for dough weights from 50 up to 1000 g. The moulding track is also easy to fold up for cleaning when not in use. Operating side right/left.

FEATURES AND BENEFITS

Weight range 50-1000 g.

The speed of the conveyor can be adjusted also during operation.

The upper part can be easily be folded back and used to convey pieces of dough without the use of belt rounding.

Lockable castors.

Flexible regarding type of dough.

Easily adjustable moulding track.

MODEL

BR2000 low version - Left/right side operated.

BR2000 high version - Left/right side operated.

TECHNICAL

Capacity	up to 1200 dough pieces/hour.
Weight range	50-1000 g.
Power supply	0.33 kW.
Weight	123 kg.

Our story

We provide customized baking solutions, dough handling equipment systems and complete bread lines for professional baking businesses.

We offer reliable technology with precision control and flexibility regarding weights and types of dough and also user-friendly design that gives baking professionals creative freedom at the lowest cost of ownership.

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