



Glimek



Rounders



Flexible for all types of dough

With a capacity of up to 4000 pieces per hour, the Glimek rounders can handle large amounts of dough in very limited time.

Glimek rounders are time saving and simplifies the daily work in the bakery. They process pieces of dough into regular shapes quickly and easily. Flexible to work with for

all kind of bakeries, and suitable for most types of dough and weight ranges. Operation panel is easily accessible from both sides. And of course, they are very easy to clean.

Conical Rounder

CR360

Capacity: Up to 4000 pieces/hour.



Belt Rounder

BR2000

Capacity: Up to 1200 pieces/hour.



CR360 – CONICAL ROUNDER

A very flexible cone rounder for all kinds of bakeries, suitable for most types of dough.

FEATURES

Centrally adjustable non-stick coated tracks for ultimate rounding.

Outfeed chute with small dimples for better outfeed properties.

Special designed infeed track, manually adjustable.

Glim Metallic non-stick coating on cone, infeed at 6h, outfeed at 12h, outfeed chute.

Operation panel easily accessible from both sides. Easy to clean.

TECHNICAL

Capacity range: Up to 4000 pieces/hour.

Weight range: 30–2500 g, subject to capacity and dough characteristics.

Power supply: 1.5 kW (2.8 kW with hot air/cold air blowing unit).

OPTIONS

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

Hot / cold air blowing unit. (Adds 1.3 kW, totalling 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.

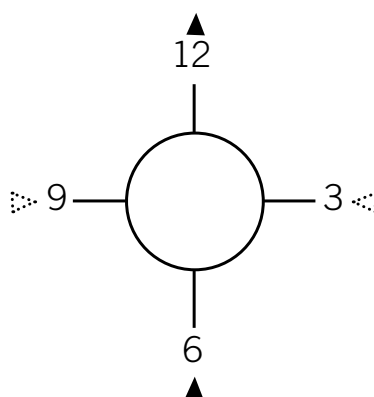
WITHOUT centrally adjustable tracks. Instead it has fixed non-stick coated tracks, changeable in 5 different weight ranges: 40–500 g, 380–1000 g, 800–1500 g, 1150–1750 g, 1500–2000 g.

INFEED ALTERNATIVES:

Discharge always at 12h.

Standard infeed at 6h.

Optional infeed at 3h/9h.





**FLEXIBLE AND
EFFICIENT OPERATION**

**CENTRALLY
ADJUSTABLE TRACKS**

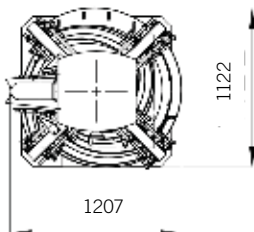
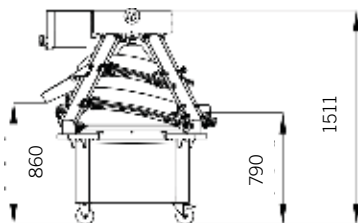
**CAN HANDLE VARIOUS
DOUGH TYPES**

EASY TO CLEAN

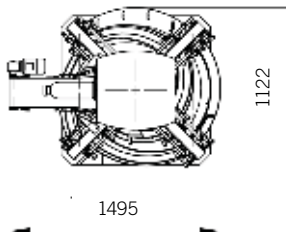
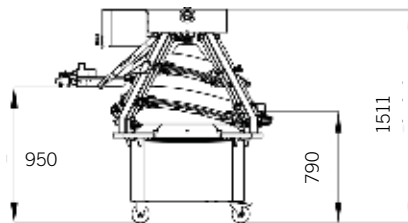
UP TO 4000 PIECES/HOUR

MEASUREMENTS

With outfeed chute



With outfeed conveyor



BR2000 – BELT ROUNDER

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 molding track for dough weights from 50 up to 1000 g. The molding track is also easy to fold up for cleaning when not in use. Operating side right/left.

FEATURES

Weight range 50–1000 g.

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

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

Lockable castors.

TECHNICAL

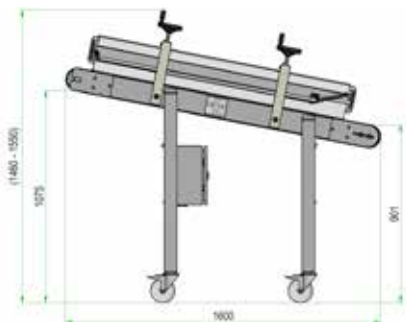
Capacity: 1200 pieces/hour.

Weight: 123 kg.

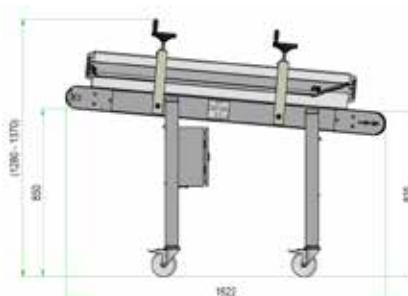
Power supply: 0.33 kW.



MEASUREMENTS



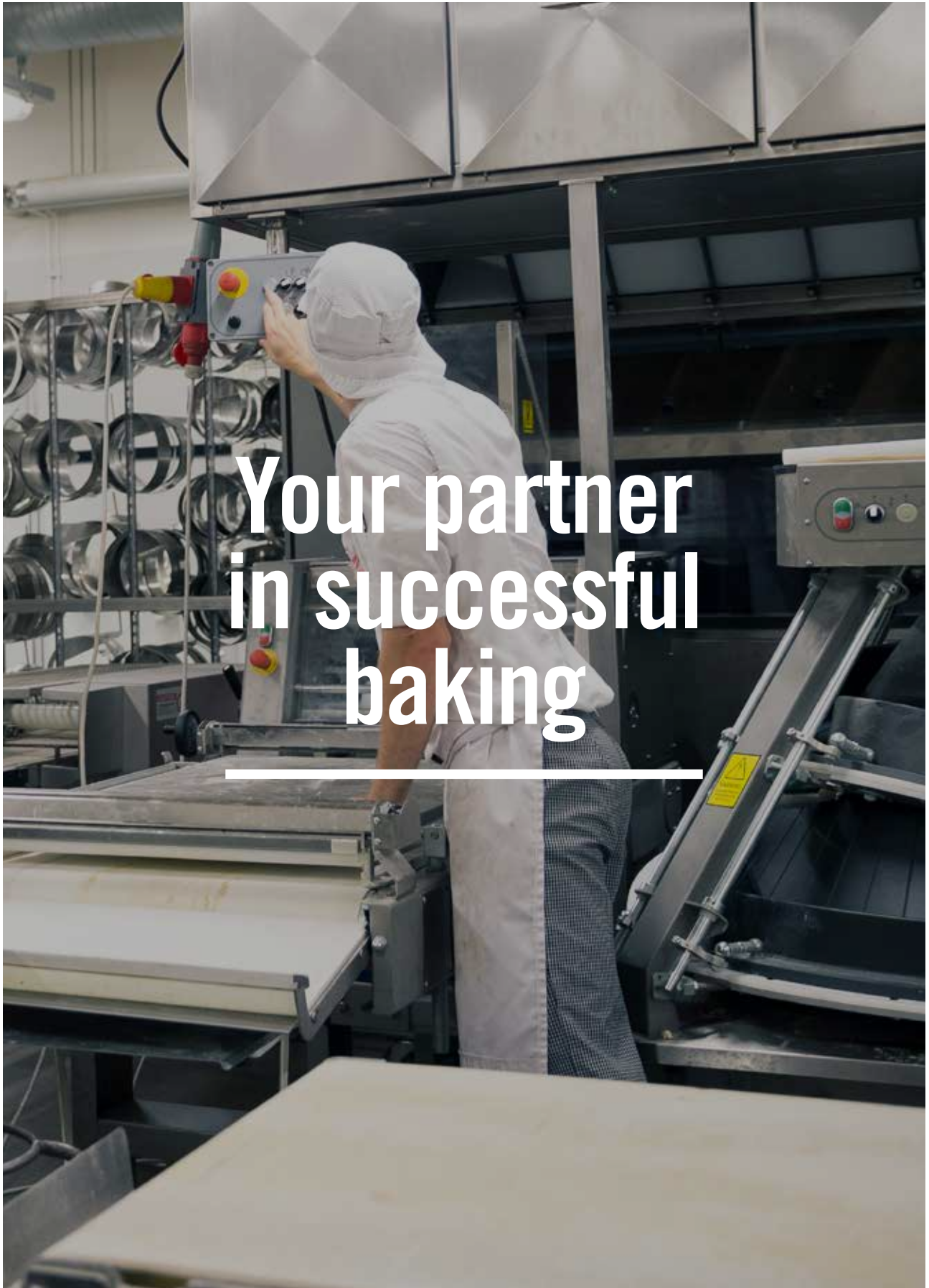
Side view high version



Side view low version



Top view



Your partner
in successful
baking

Our story

We provide customized baking solutions 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. We are an accessible organization and look forward to being your professional partner throughout the baking process.

Sveba Dahlen AB
Industrivägen 8
513 82 Fristad

www.sveba-dahlen.com
info@sveba.com



SVEBA DAHLEN

 MIDDLEBY BAKERY GROUP