

The ALLROUND 3B conical dough rounder lives up to its name: it can be used for all kinds of bread – from wheat to rye. Everything will become perfectly round.

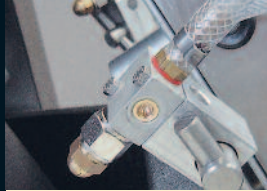
With the different individual adjustments the ALLROUND 3B will fully adapt to the characteristics of your dough. You can adjust the speed of the cone as well as the air supply (warm/cold).

The cone can also be oiled to avoid sticking of the dough. The adjustable oil injection system regulates the exactly required amount of oil spraying on the cone. So, oil accumulation and the tearing of the dough pieces are therefore a thing of the past.

So you see, the ALLROUND 3B conical dough rounder is trully all-round.

Oil spray nozzles

The use of unique spray nozzles guarantees that the oil is evenly distributed and precisely dosed.



Reservoirs

To clean the machine the reservoirs can be removed easily.

Moulding tracks

Even when working with different dough weights the moulding tracks do not have to be adjusted because of the exactly calculated geometry.

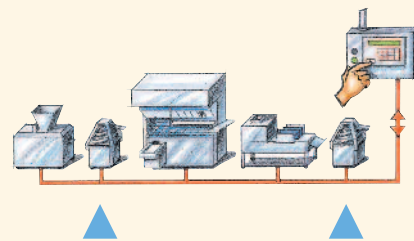


Control (no picture)

Through the built-in frequency control the cone speed can be continuously adjusted to the type of dough. Oil control can be adjusted in four phases. The conical dough rounder also has separate air supply control with warm or cold air.

The Conical Dough Rounder ALLROUND 3B

Trully all-round



Technical data

Working length of the ALLROUND 360

3,600 mm

Weight range

100 - 2,000 g

Capacity

1.1 kW

L x W x H ALLROUND 3B 360

950 x 950 x 1,300 mm

The Computer Control **MASTER 3B** Fully in control of your system

Master 3B

The computer control and recipe settings make the system fully automatic in its operation.

The fully computer controlled **Breadsystem** for the artisan bakery – in modular form or as a complete package.

You choose the name of the bread and the entire breadsystem will then provide the machinery settings required to make that particular recipe.

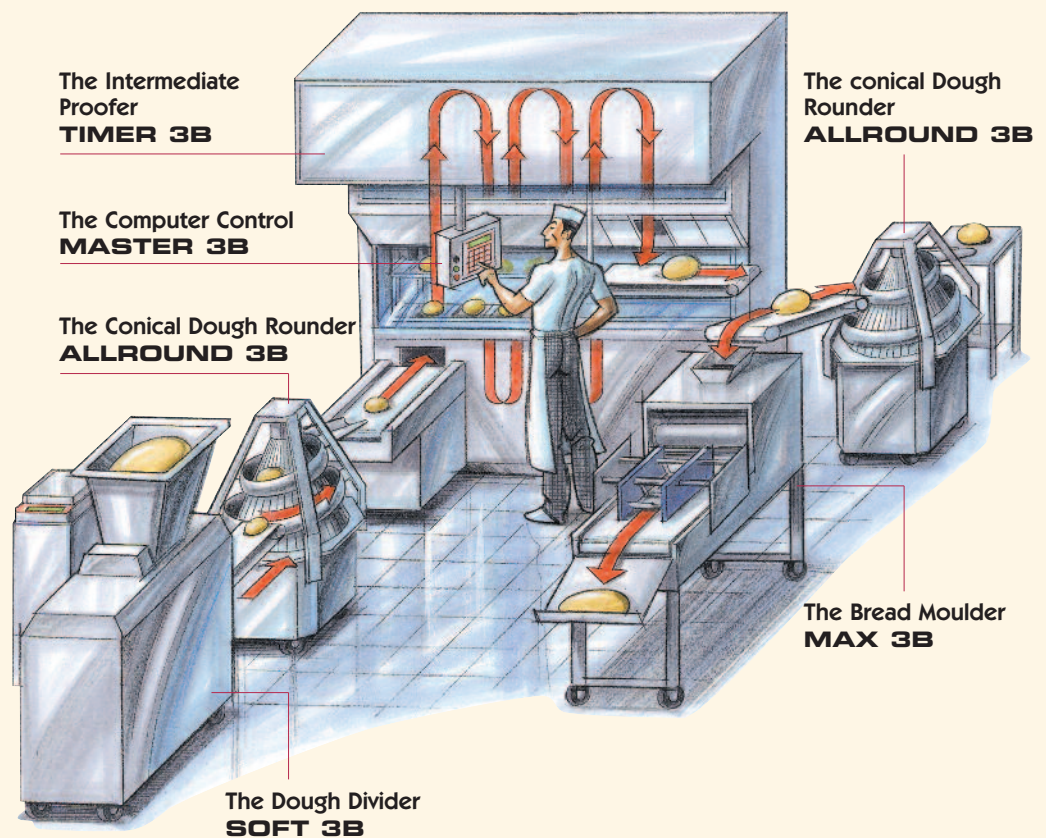
A weight checker is connected to the control unit. The advantage is that the dough pieces as they are set in the recipe are compared with the actual weights and when they do not match this is automatically corrected. This also applies to all settings of both the conical dough rounder and the bread moulder, for which rollers and pressure board are set for each type of bread. To start production, it will therefore only be necessary to choose of the number of the required doughrecipe: You can believe us – this investment will pay for itself in no time.



Thanks to the **MASTER 3B**, the bread system is fully computerized.

Who can match that: with the **MASTER 3B** computer control one person is enough to operate the system.

For more rationalization and a 100% reproducible quality.



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