

ALLROUNDER

DOUGH DIVIDING AND ROUNDING MACHINE



New Design - New Technology

DESIGN FEATURES:

- ◆ The automatic dough dividing and rounding machine is especially designed for high-volume use as a high-performance head machine. It can be operated as a single machine or synchronized as part of a completely automated line.
- ◆ Operational reliability as well as quick and easy changeover makes the ALLROUNDER highly efficient. A great variety of dough types can be processed.
- ◆ The ALLROUNDER covers a great scaling range: 30 and 450 grams (1 oz. – 16 oz.) depending on the scaling inserts, type of dough and the outer rounding drums.
- ◆ Through a minimum of electronic parts, the reliability and operational safety will be guaranteed. For easy cleaning and maintenance, discharge roller with removable scraper as well as all covers can be removed.
- ◆ For better rounding, outer rounding drum has 10 moulding pockets on its circumference instead of 8.
- ◆ Flour duster can be refilled during operation or removed if not in use.
- ◆ Continuous lubrication of dividing chamber, roller and pistons.
- ◆ Highly wear-resistant dividing chamber and pistons
- ◆ Moulding belt tensioning is adjustable by counterweight for gentle dough handling.
- ◆ Adjustable hydraulic system for main piston (ram).

Dough dividing and rounding to perfection. . . .



OPERATIONAL CHARACTERISTICS

ALLROUNDER is supplied with dough either by an automatic dough feeder (dough chunker) or manually. There are several advantages of feeding the machine by ADF: uniformity of product, consistent and accurate scaling, and reduction of costly manual labor.

The ALLROUNDER hopper is Teflon-coated for easy release and flow of dough into the main chamber. Once the hopper is filled with dough, main ram (main piston) gently pushes dough into the dividing insert. (pistons)

The pressure of the ram is hydraulically controlled to provide the right amount of force for the type of dough being processed. The dough is not punished!

After pistons are filled, the dividing roller will turn 90° and through the discharge roller the dough pieces are dropped down to the moulding drum. The dividing roller has specially designed inserts. These inserts are easily changeable in a matter of minutes.

By changing the inserts, it is also possible to change the number of piston, as well as the scaling range.

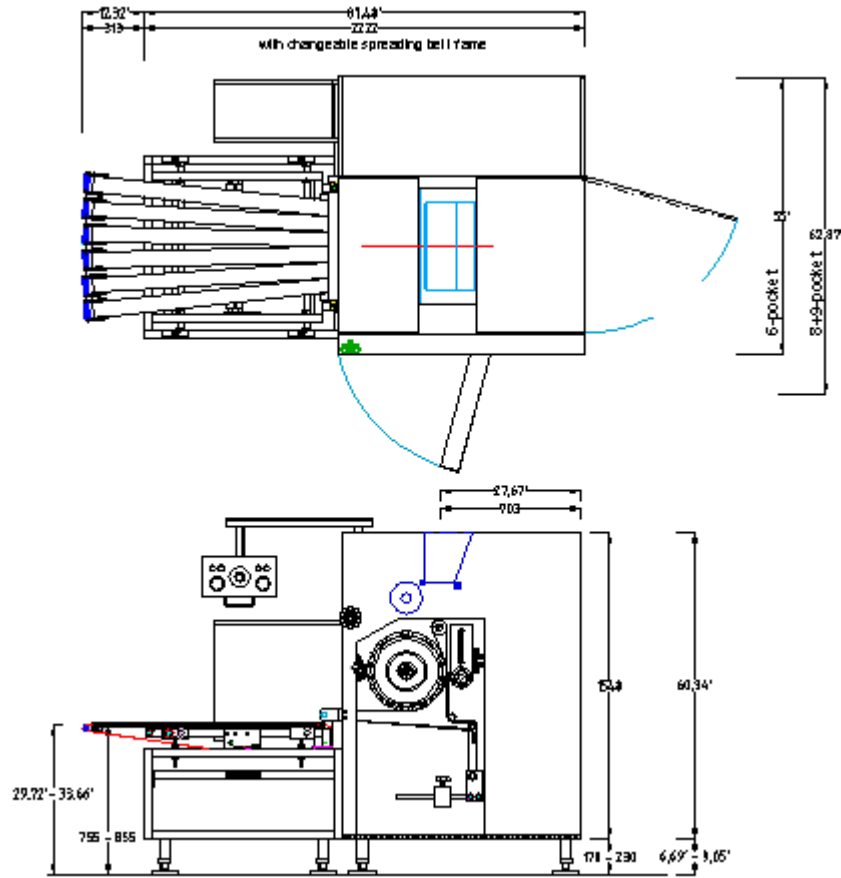
Different weights require different outer moulding drum. A variety of different drums are available.

The standard equipment is supplied with one inner rounding drum and one outer moulding drum. Other drums are optional and may be purchased for a greater variety of product size. The process of rounding each piece of dough is accomplished through outer moulding drum, inner rounding drum and moulding belt.

Furthermore, the process of rounding is accomplished with adjustable speed of the inner rounding drum and also by tension of the moulding belt which is adjusted by counter-weight so the dough is handled very gently imitating baker's hands.

After the rounding process, the product is transferred onto the spreading belts and delivered to other synchronized equipment such as proofer or sheeter. It may also be transferred onto sheet pans or conveyor.





**WE HAVE
THE KEY TO
YOUR
SUCCESS !**

Technical Data	6-pocket	8-pocket	9-pocket
Length	8` 3-13/16"	8` 3-13/16"	8` 3-13/16"
Width	4` 7"	5` 2-7/8"	5` 2-7/8"
Height	5` 9"	5` 9"	5` 9"
Height with Chunker	9` 7/16"	9` 7/16"	9` 7/16"
Capacity up to	18.000 pcs/hr	24.000 pcs/hr	27.000 pcs/hr
*Dough Weight Range			
30 mm Piston Size	1 to 2-1/2 oz.	1 to 2-1/2 oz.	1 to 2-1/2 oz.
40 mm Piston Size	2 to 3-1/2 oz.	2 to 3-1/2 oz.	2 to 3-1/2 oz.
50 mm Piston Size	3 to 6 oz.	3 to 6 oz.	3 to 4 oz.
60 mm Piston Size	6 to 8-1/2 oz.	-----	-----
(other sizes available)			
Main Drive	3 HP	4,5 HP	4,5 HP
Moulding Drive	2,8 HP	2,8 HP	2,8 HP
Power	230 / 460 V	230 / 460 V	230 / 460 V

*dough weight may vary on dough consistency and density

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