A FLOOR-STANDING CONICAL ROUNDER WITH ADJUSTABLE CONE SPEED AND AN INTEGRATED FLOUR DUSTER

The Colbake | CR Conical Rounder rounds 100 g to 2 kg dough pieces at up to 2,400 pieces per hour (up to 1,200 per hour for large pieces). The standard CR-N has a nickel-plated cone for doughs between 50 and 58% hydration; for stickier doughs between 58 and 65% hydration, the CR-T has a Teflon-coated cone.



HOW IT WORKS

- First, set the cone speed and the flour with the two dials, then **press the green button to start**.
- Next, feed the divided dough pieces, **from 100 to 2,000 g**, through the entrance area.
- Then, the rotating cone carries each piece through **4 m of helical rounding channels**, shaping it into a rounded piece.
- Finally, **collect the rounded pieces** on the exit ramp, lightly dusted with flour, or carry them away on the optional unloading conveyor.

FEATURES

- ✓ **Conical Rounding System**
  A rotating cone works with helical rounding channels 4 m long, giving every piece time to round before the exit ramp.
- ✓ **Wide Dough Piece Range**
  The CR rounds pieces from 100 to 2,000 g, covering small rolls through large loaves on one machine.
- ✓ **Adjustable Cone Speed**
  A frequency inverter drives the cone and a dial sets the speed, so operators can slow it under heavy loads.
- ✓ **Integrated 10 L Flour Duster**
  Its own motor drops an adjustable amount of flour on the exit ramp so pieces release cleanly; dial 0 switches it off.
- ✓ **Teflon-Coated Rounding Channels**
  The helical rounding channels are coated with non-stick Teflon, so dough moves through the machine cleanly.
- ✓ **Nickel-Plated Cone**
  The standard CR-N has a nickel-plated cone for doughs between 50 and 58% hydration.
- ✓ **Simple Controls**
  Green start button, red stop button, emergency stop and two dials for cone speed and flour on the control column.
- ✓ **Easy to Install and Move**
  Delivered fully assembled on casters, two with brakes, plus fixing feet to hold it in place.
- ✓ **Easy to Clean**
  Stainless steel covers protect the machine, and daily cleaning is a matter of wiping flour residue off with a damp cloth.
- ✓ **Quiet Operation**
  The noise level is under 65 dB(A).

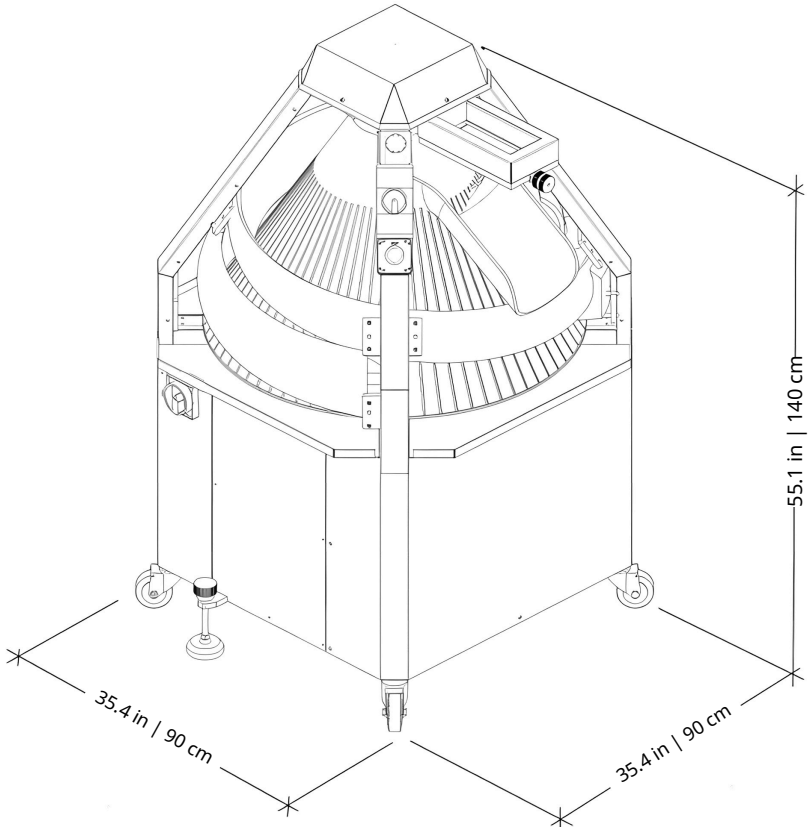
AVAILABLE OPTIONS

- ✚ **Teflon-Coated Cone (CR-T)**
  Replaces the standard nickel-plated cone with a Teflon-coated cone for stickier doughs between 58 and 65% hydration. This option changes the cone only.
- ✚ **Unloading Conveyor**
  An unloading conveyor belt, 60 cm (23.6 in) long, can be added at the exit to carry rounded pieces away from the machine. It draws 0.18 kW.
- ✚ **Stainless Steel Construction**
  The CR can be built with a stainless steel structure. The machine shown is the stainless steel version.

TECHNICAL SPECIFICATIONS

MODEL	CR-N (nickel-plated cone, standard) CR-T (Teflon-coated cone, optional)
DOUGH HYDRATION	CR-N: 50 - 58% CR-T: 58 - 65%
DOUGH PIECE WEIGHT	3.5 - 70.5 oz | 100 - 2,000 g
PRODUCTION RATE	Up to 2,400 pieces/hour (1,200 pieces/hour for large pieces)
ROUNDING CHANNEL LENGTH	13.1 ft | 4 m
LOADING HEIGHT	32.7 in | 83 cm
UNLOADING HEIGHT	35.0 in | 89 cm
FLOUR DUSTER	10 L, independent motor, adjustable
CONE SPEED	Adjustable (frequency inverter)
ELECTRICAL SPECIFICATIONS	220V | 1 ph | 60 Hz | 1.0 kW
NOISE LEVEL	< 65 dB(A)
WARRANTY	1 year parts, 90 days labor
STANDARD DIMENSIONS (L X W X H)	35.4 x 35.4 x 55.1 in | 90 x 90 x 140 cm
NET WEIGHT	772 lb | 350 kg
SHIPPING DIMENSIONS (L X W X H)	41.3 x 41.3 x 61.0 in | 105 x 105 x 155 cm
SHIPPING WEIGHT	904 lb | 410 kg

Specifications are subject to change without notice, as we remain committed to delivering the best equipment possible. Technical specifications and warranty information will be provided in your quote.



NOTES

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