

## **ECENTRIC ROUNDER** **ROTABALL**

### **USE**

- Machine for rounding both soft and medium dough
- Weight form 200 gr up to 4 000 gr.
- Production rate(\*) : up to 1 500 pieces/hour.

(\*) : For information only. It depends on the dough nature

### **FEATURE**

- Bell and ring with felt coated
- Available with a discharge conveyor.
- Bell movement gears in grease bath.

#### ***Adjustment of the moving bell eccentricity***

Possibility to adjust the eccentricity of the moving bell to assure a regular shaping for the whole dough pieces of the range.

#### ***High production rate***

Up to 1 500 pieces/hour which reduce the production time.

#### ***Easy cleaning and maintenance.***

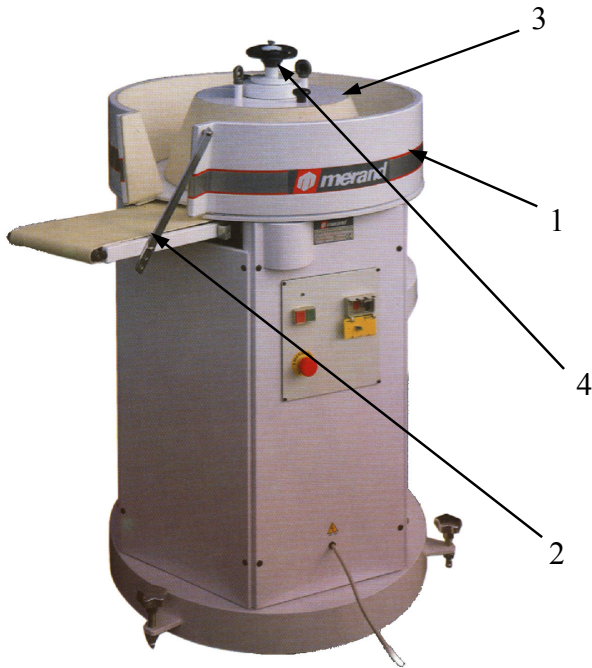
All parts in direct contact with dough and mechanical parts are easily accessible which facilitate cleaning and maintenance operations.



### **OPTIONS**

- Head oiling system for sticky dough.
- Adjustable flour device with independent motor.
- Underslung edges (for a feeding by an automatic divider).

## PRESENTATION



- 1— Ring
- 2— Discharge conveyor
- 3— Moving bell
- 4— Eccentric adjustment of the bell

## WEIGHT AND PACKAGING DIMENSIONS

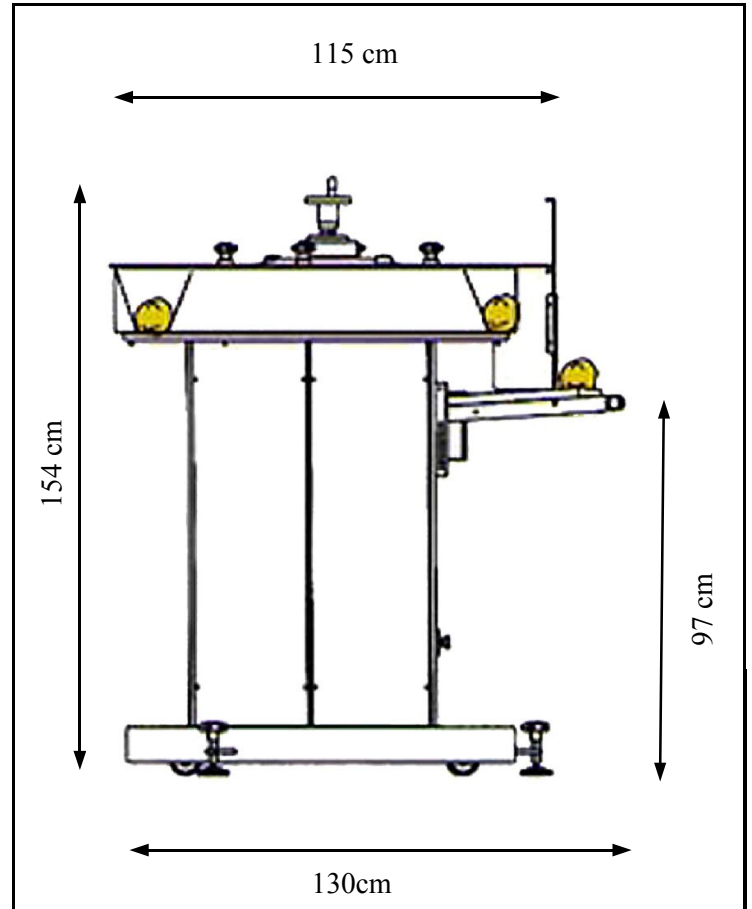
Net weight : 356 kg

*Packing in openwork wood box :*  
Poids brut : 380 kg  
Dimensions (Profondeur x Largeur x Hauteur) :  
0,95 m x 0,95 m x 1,50 m

## SECURITY - HYGIENE

- The Eccentric rounder is in accordance :
- with 89/392 EEC, the directive on hatches.
  - with the labour regulations

## OVERALL DIMENSIONS



## ELECTRICAL SPECIFICATIONS

- 380 Volts / 50 Hz / 1,12 Kw
- 380 Volts / 60 Hz / 1,12 Kw
- 220 Volts / 50 Hz / 1,12 Kw
- 220 Volts / 60 Hz / 1,12 Kw

 *Mécapâte*  
**MERAND**  
*Le Maître d'œuvre de la pâte*

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