think process! WP Haton



WP BAKERYGROUP

CCR 69 AT

Picture CCR 69 AT

CAN BE USED IN INDUSTRIAL DOUGH LINES WITH A HIGH CAPACITY UP TO 10.000 PIECES AN HOUR AND LONG PRODUCTION HOURS. THE MACHINE IS SUITABLE FOR MANY COMMON DOUGH TYPES, SUCH AS STIFF AND SOFT WHEAT DOUGHS AND WHEAT/RYE DOUGHS.



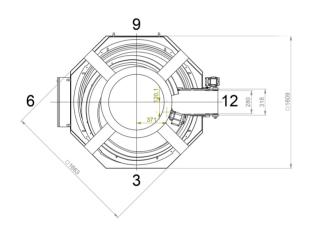
BENEFITS

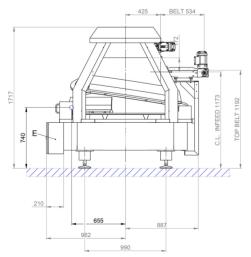
- Cylindrical/conical rounder
- Cone with big diameter; large distance between dough pieces to avoid doubles
- All parts in contact with dough are dough repellent
- Cone speed adjustable
- Tracks, individual adjustable
- Robust construction
- All frame parts in stainless steel
- Excellent round moulding results at high capacity
- Easy control and maintenance

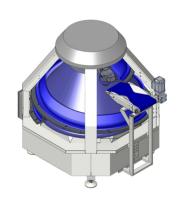


BASIC EXECUTION:

- Cast iron cylinder/cone, Teflon coated
- Drive unit consisting of electric motor with frequency inverter
- Adjustable aluminium tracks, in- and outside Teflon coated
- Working length 6.100 mm (in 3 o'clock out 12 o'clock)
- Out-feed conveyor L=500 mm with discharge cone
- Cone with top bearing
- Frame steel, nickel plated
- Cover plates stainless steel
- Undercarriage with mounting pins
- With operation control panel







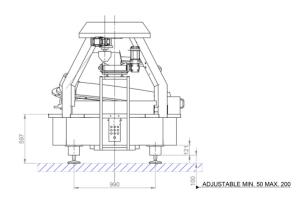


Illustration CCR 69 AT

CCR 69 AT

ТҮРЕ	WEIGHT RANGE	CAPACITY
K	270 - 700 gr	< 10.000 pcs/h.,
M	350 - 1100 gr	depending on execution

DIMENSIONS	WEIGHT	CONNECTED LOAD
Length 1610 mm	net 2240 kg	230/400 V, 3 phase, 50 Hz + earth
Width 1610 mm	gross 2340 kg	4,0 KVA
Height 1730 mm	Shipping volume 5.0 m ³	

OPTIONS

- Two-way pneumatic flipper gate
- 6 Oil nozzles on cone for handling soft and sticky doughs
- Safety covers
- Customer specific Blue Box

WP HATON BV

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