

OPERATION MANUAL AND PARTS LIST FOR CONICAL ROUNDER



GENERAL INFORMATION

The conical rounder **HC MPV** designed for intermediate and final moulding – rounding of wheaten and mixed dough without dough sticking · The machine's excellent execution , properly chosen materials and design give the moulded dough pieces an ideal round shape with a perfectly smooth surface , assuring optimal fermentation and loaf moulding ·

Advantages:

- * The prolonged spiral assures an optimal shape of the dough pieces ·
- * All machine parts in contact with dough are Teflon coated · The Teflon coat is of special quality and thickness , which reduces dough sticking , makes cleaning easier and prolongs the machine's lifetime ·
- * During operation the machine is silent ·
- * The machine is easily movable on built-in castors , which can be locked screw pedestals ·
- * Possibility of synchronization in automatic bread production plants,charging is possible from three sides ·
- * Very simple maintenance ·
- * On request , the machine can be equipped also with heater and a fan for blowing in cold or hot air to reduce dough sticking and to make cleaning easier ·

SPECIFICATIONS & CHARACTERISTICS:

Machine capacity (pcs/h)	1600-2800
Weight of shaped dough pieces (g) with spiral AB	200-1200 / 30-300
Spiral length (mm)	/01*
Installed power without blowing-in unit (kW)	0.75kW
Dimensions of the machine (mm)	1100 x 1200 x 1500
Machine weight (kg)	350kg

Basic version of the machine includes:

- Teflon coatings of cone and spirals
- Stainless steel platings
- Mechanical flour dredger

INSTALLATION

- 1 · The machine should be loaded on dry and plain floor, the surrounding area should be good ventilation ·
- 2 · If you want to move the machine , don't push the orbits , push the bottom frame ·
- 3 · The foot wheel should always be locked to prevent from machine shaking ·

OPERATION

- 1 · When testing the machine for the first time, please switch off the flour spraying system first before switching on the machine, in order to protect the rounging tack from the hitting as a result of the wrong wiring connection.
- 2 · Pres the green start button to start the machine, then turn on the flour spraying system.
- 3 · The dough will round along the track on the cone, and finally go out from the top exit.
- 4 · The HC MPV are mounted with the emergency stop swithch, press the button if anything emergent happens.
- 5 · Shut off the main switch after daily work.

CLEANING

Isolate the machine from the power supply before cleaning the machine.

It is necessary to clean the machine after daily use, remove all the dougt residue with a plastic scraper.

Be careful not to break the teflon coating when doing the cleaning.

SPARE PARTS FOR CONICAL ROUNDER





