

CR 59

TYPE		WEIGHT RANGE	CAPACITY
SK		30 - 500 gr	up to 2500 pcs/h., E-motor 1,1 kW, 1400 rpm, n cone 27 rpm
K		90 - 700 gr	
M		400 - 1600 gr	2500 up to 3600 pcs/h., E-motor 1,1 kW, 1400 rpm, n cone 39 rpm
G		700 - 2200 gr	3600 up to 5000 pcs/h., E-motor 1,1 kW, 1400 rpm, n cone 57 rpm

DIMENSIONS		WEIGHT	CONNECTED LOAD
Length	1200 mm	net 375 kg	230/400 V, 3 phase, 50 Hz + earth
Width	1200 mm	gross 475 kg	1,7 KVA (without heating)
Height	1610 mm	Shipping volume 2.4 m³	4,5 KVA (with heating)

OPTIONS

CR 59 without oiling

- Infeed conveyor, L=700, 950 or 1200 mm, reversible
- Discharge conveyor, cross, L=1200 mm, reversible
- Discharge conveyor, straight, L=500 mm, with discharge cone
- Connection to central hot air blowing device (no pipes)
- Heating with fan
- Frequency inverter for variable cone speed
- Flour duster, mechanical
- Flour duster with independent drive and photocell for dough detection (only in combination with discharge conveyor)
- Customer specific Blue Box

CR 59 with oiling

- Infeed conveyor, L=700, 950 or 1200 mm, reversible
- Discharge conveyor, cross, L=1200 mm, reversible
- Discharge conveyor, straight, L=500 mm, with discharge cone
- Connection to central hot air blowing device (no pipes)
- Frequency inverter for variable cone speed
- Oiling on cone and discharge conveyor divider, 4 oil nozzles
- Oiling on cone and infeed conveyor rounder, 5 oil nozzles
- Oiling on cone, infeed conveyor rounder and discharge conveyor divider, 6 oil nozzles
- Dough piece oil signalisation
- Customer specific Blue Box

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CR 59
Conical Rounder

CR 59

Picture CR 59 with discharge conveyor and discharge cone

SUITABLE FOR MANY COMMON DOUGH TYPES, SUCH AS WHEAT, WHEAT/RYE, MULTIGRAIN AND WHOLE WHEAT DOUGHS.



BENEFITS

- Excellent round moulding results
- Perfect separation between dough pieces coming from the divider
- Minimum of dough crumbs
- Perfect transfer from dough pieces on the out-feed side
- No flour necessary to avoid sticking of dough

BASIC EXECUTION:

Without oiling

- Cast iron cone, Teflon coated
- Aluminium tracks, in- and outside Teflon coated
- Cone with top bearing
- Frame steel, nickel plated
- Cover plates stainless steel, brushed
- Undercarriage nickel steel with 4 swivel castors with mounting pins
- With operation control panel

With oiling

- Cast iron cone, Teflon coated
- Aluminium tracks, in- and outside Teflon coated
- Cone with top bearing
- Frame steel, nickel plated
- Cover plates stainless steel, brushed
- Undercarriage nickel steel with 4 swivel castors with mounting pins
- With operation control panel
- 4 oil spraying nozzles on cone
- Heating and blower

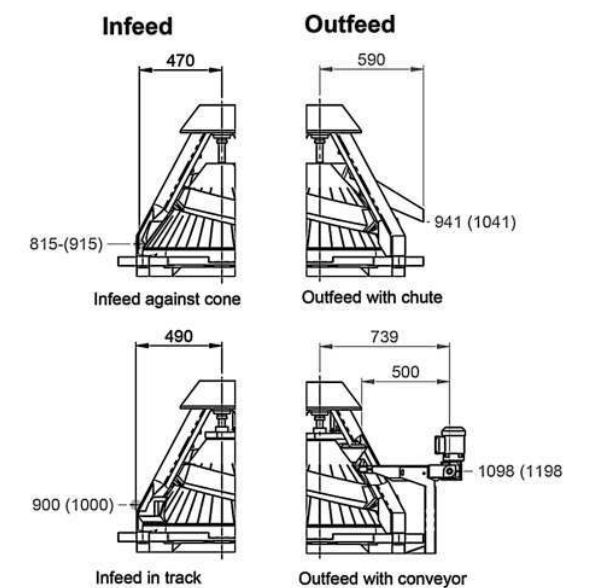
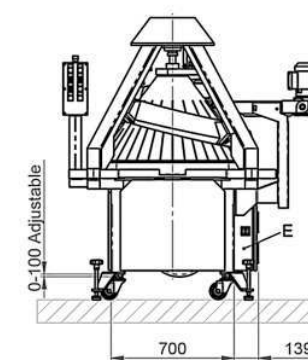
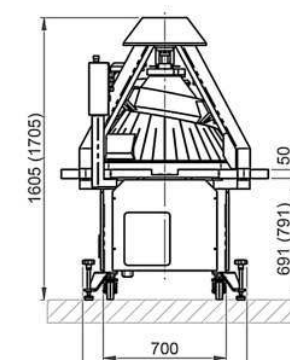
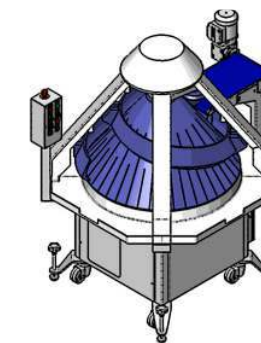
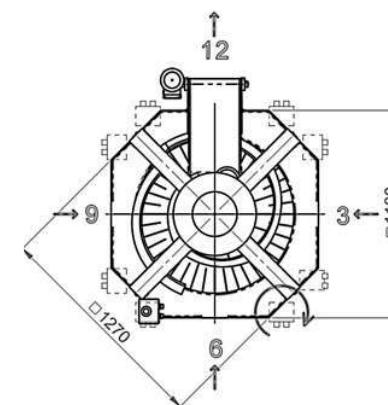


Illustration CR 59 with discharge conveyor and discharge cone