



V-belt rounder

Performances

- Output: 1800 pcs/h
- Dough piece weight: from 150 to 1200g

The advantages

- Adapted to all types of standard weights
- Adapted to hybrid, sweet or firm dough consistencies
- Adapted to barely proofed or unproofed dough

Use

BLP V-belt rounders are designed to shape the dough pieces just being divided into dough balls (pear shaped). They are placed between an automatic divider and an intermediate proofer. Rounding favours intermediate proofing as well as regular and even fermentation. It is recommended to use them with an automatic bread plant to ensure regular loading and presentation to the moulder. They are suitable for French-style recipes.

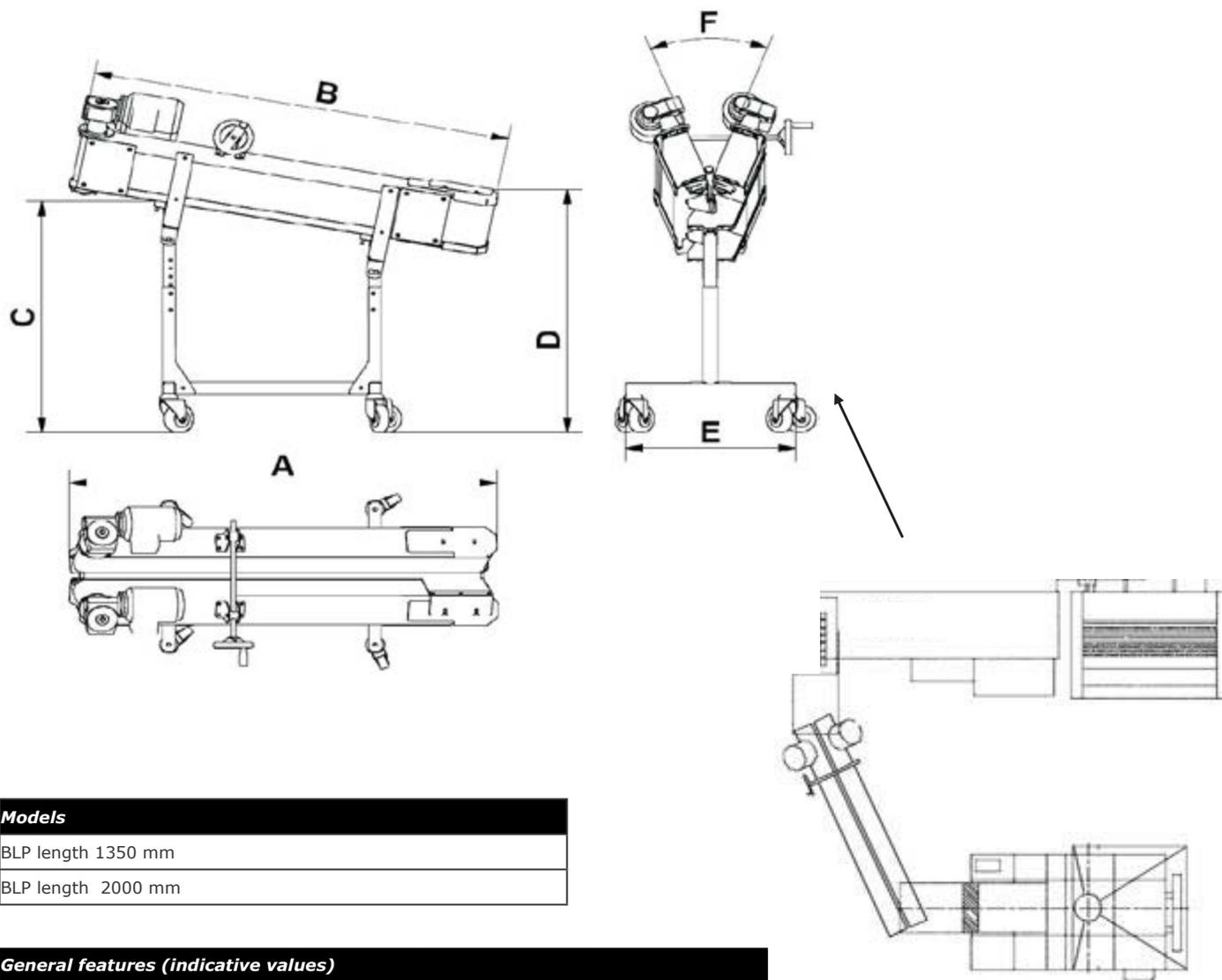
Operating principle

On exiting a volumetric divider, the dough piece falls between the belts of the rounder spaced according to the required size of the dough piece. The 2 belts, which move in opposite directions, turn the dough around, forming a spherical shape.

Construction

- 2 independent belts running in opposite directions
- Adjustment of the moulding V
- 2 drive motors
- Food-grade epoxy painted
- Electrically adapted for being integrated into a Delta or Medio intermediate proofer
- For stand alone installation, please consult us
- Supply voltage : 400 V 3 PH 50 HZ

BLP V-belt rounder



Models	
BLP length	1350 mm
BLP length	2000 mm

General features (indicative values)				
Model		BLP 1350	BLP 2000	
Performances				
Moulding length [B]	(mm)	1330	1980	
Maximum output	Maxi. (p/h)	2000	2000	
dough piece weight	Mini. (g)	150	150	
	Maxi. (g)	1200	1000	
Power	(kW)	0,4	0,4	
Dimensions and weight				
Overall	(mm)	1350 x 540	2000 x 540	
Loading height	Mini-maxi (mm)	880-970	800-890	
Discharge height	Mini-maxi (mm)	835-925	835-925	
Net weight	(kg)	90	110	

Packing				
Mainland (Cardboard box on palett)	Model		BLP 1350	BLP 2000
	Width	(mm)	1400	2050
	Length	(mm)	650	650
	Height	(mm)	800	800
	Weight	(kg)	90	110