

# Unirounder

Cylindrical rounder suitable for all kinds of dough designed and produced by **Benier**



- **Wide range of dough consistencies**

The Unirounder performs excellent with all kinds of dough consistencies, varying from stiff to soft (sponge) dough.

- **Highest quality of rounding performance:**

The combination of rounding speed and the shape of the rounding tracks defines the excellent quality of the rounding performance.

- **Wide weight range:**

Very soft dough up to 80% water content in combination with low dough weight (30 grams) can be easily processed up to 12.000 pcs/hr.

- **Easy to clean and maintain:**

The open design and the quick release rounding track make the Unirounder easy to clean. The Unirounder is also equipped with dripping plates to collect residual dough.





TAKE CONTROL OF YOUR DOUGH

## Features

- Clockwise or counter-clockwise turning direction
- Special Teflon coating for smooth rounding process
- Single track or double track (extended rounding track)
- Stainless steel drum (option)

## Technical data

- Capacity: up to 12.000 pcs/hr
- Weight range: min. 30 - max. 1.500 gr
- Diameter of drum: 800 mm
- Dimensions depending on execution and infeed height



Quick release rounding track for easy cleaning

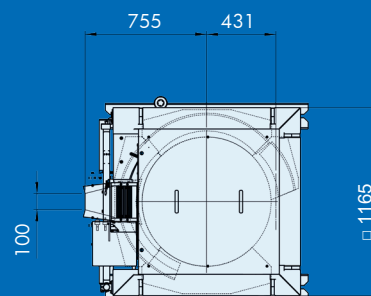
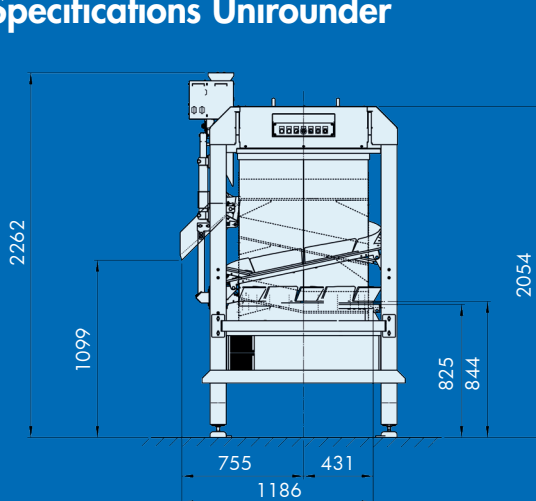


Track outfeed with optional flour duster



Optional air blowing unit

## Specifications Unirounder



In- Outfeed	Track length (single)	Rounding length		Track length (double)	Rounding length	
		Clockwise	Counter-Clockwise		Clockwise	Counter-Clockwise
South West	1 1/4	3.150	4.420	2 1/4	5.560	6.920
South North	1 1/2	3.785	3.785	2 1/2	6.285	6.285
South East	1 3/4	4.420	3.150	2 3/4	6.920	5.560