

# Rounders

Flexible rounders designed and produced by Benier



## Benier conical rounders

Benier makes it all-round; from stiff pizza dough to long prefermented high-hydrated soft artisan dough. Important parameters contributing to the final dough ball quality are:



- **Special alloy with multi layer Teflon treatment:**
  - Light weight construction and Teflon coating reduces wear and tear;
  - Smooth surface reduces dough damage;
- **Special track execution:**
  - Shape of rounding track allows for a soft touch rounding performance;
  - Strong reduction of chipping due to a plastic seal between the cone and track;
  - Central adjustment for proper dough tension regulation;



- **Wide product range:**
  - All kind of capacities and weights;
    - Form: conical, conical/cylindrical or cylindrical;
    - Track length: based on the process;
  - Options:
    - Air fans or ring pipe;
    - Lubrication by means of oil spraying or water;
    - Variable turning speed;
    - Proper dough handling by means of infeed and/or outfeed conveyors;
    - More grip due to grooves in the cone.



## Benier v-belt rounders

Where others stop, we continue with the V-belt rounder (VBO). The V-belt rounder is specifically designed for sticky and rye doughs. By using two felt V-shaped conveyors and a flour duster fermented and hydrated dough can be processed perfectly.

This plug and play concept is available in two executions, VBO norm and VBO HDS.

### ■ Easy and precise adjustment:

- Distance between belts infeed;
- Distance between belts outfeed;
- V-angle (swing);
- Curve of belts;
- Height of the frame;

### ■ Performance:

- One fixed drive and one frequency drive in reverse direction;
- Working length 2 metres or 3 metres (only HDS execution);
- Frequency controlled flour duster;

### ■ Hygienic:

- Removable belt with quick release (only HDS execution);
- Stainless steel execution;
- Movable;



## Specifications Rounders

Rounder	Weight range (grams)		Capacity (piece/hour)		Length of rounding	
	Min.	Max.	Min.	Max.	In-output	(mm)
<b>Conical</b>						
Allround	100	1.200	500	4.500	SW	2.740
					SN	3.470
					SE	4.260
Tallround norm	150	1.200	500	5.000	SW	5.910
					SN	6.740
					SE	7.570
Tallround HDS	150	1.200	1.000	9.000	SW	5.910
					SN	6.740
					SE	6.740
<b>Cylindrical</b>						
Unirounder	50	1.200	1.000	6.000	SW	3.400 - 5.650
					SN	4.050 - 6.300
					SE	4.700 - 6.950
<b>V-belt</b>						
VBO 200	200	4.000	350	3.200		2.000
VBO 200 HDS	200	4.000	350	3.200		2.000
VBO 300 HDS	200	4.000	350	3.200		3.000

\* Capacity is depending on the dough weight

## Rounding

Over the years, the diversity of dough types has increased. Manual dough processing is replaced by a delicate, automated process increasing quality and output.

## Cylindrical rounders

The design criterias of the cylindrical rounders are largely equal to those of the conical rounders. The cylindrical rounder keeps the regular pitch distance between dough pieces during the process.