



# AC



## Conical rounder

AC conical rounder is used to round pieces of dough and make them ready for the successive processing stages. Dough dividing, both mechanically and manually, causes a tearing of fibers along the line of cut. An intermediate rounding stage “closes” the dough pieces conferring them a spherical shape and — due to a recollection of fibers — enables dough to flatten homogeneously as well as to improve its workability. The curvilinear channels and their distance, in comparison with the rotating cone, are developed, for the different models, in order to achieve the ideal spherical shape according to the weight range of dough pieces. The conical rounder is to be fed in line by SP volumetric divider. On delivery of dough pieces, the machine is usually coupled with ECP intermediate proofer or FE long loaf moulder.

### Standard features

- Steel structural frame mounted on casters.
- Double painted anti-corrosion cycle and epoxy powder-coated outer paneling (suitable for food contact).
- Aluminium casting with vertical grooves.
- Teflon-coated aluminium casting curved channels.
- Belt transmission system assuring top reliability and noiseless machine operating.
- Mechanical flour duster.
- Teflon-coated grooved cone.

### Fittings

- SA: Hot-air blower to facilitate processing of particularly slack and sticky dough.
- SU: Powered delivery conveyor belt, pre-arranged to couple conical rounder with other machines, in particular FE long loaf moulder.
- SF: Long loaf moulder mounted on the conical rounder frame, equipped with an adjustable pressing device suitable for an output of loaves with max. 450 mm length.

### MODELS

AC/01	Conical rounder - Approximate weight of dough pieces from 60/80 to 300/400 g **
AC/1	Conical rounder - Approximate weight of dough pieces from 200 to 1200 g **
AC/3	Conical rounder - Approximate weight of dough pieces from 400 to 2300 g **

**\*\* Important note:** Min/max weight of dough pieces shown is purely approximate and may vary depending on the rising level of the dough pieces

### ACCESSORIES

SF	With long loaf moulder
SU	With powered delivery conveyor belt
SA	With hot-air blower
SFA	With long loaf moulder and hot-air blower
SUA	With delivery conveyor belt and hot-air blower



AC detail with  
SA hot-air blower



AC with SF long loaf moulder option



AC with SU powered delivery conveyor belt

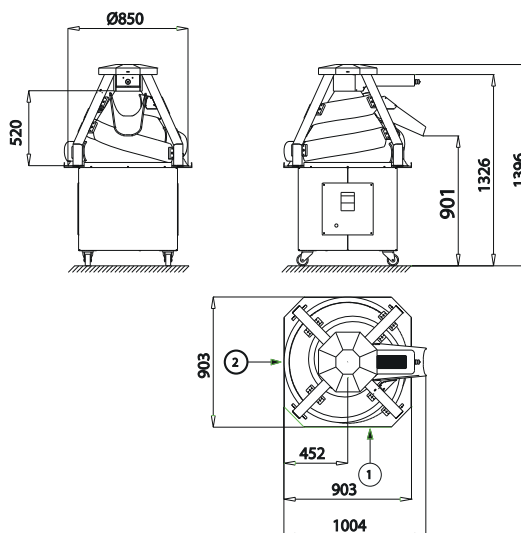
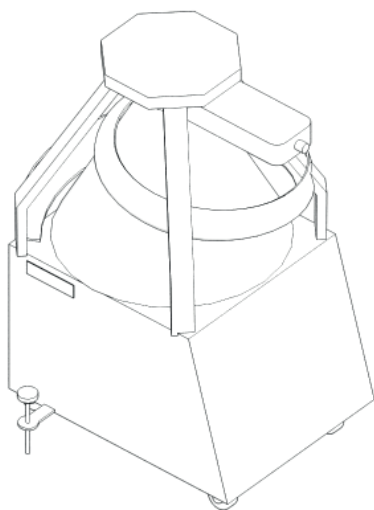
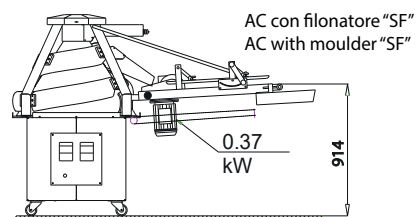
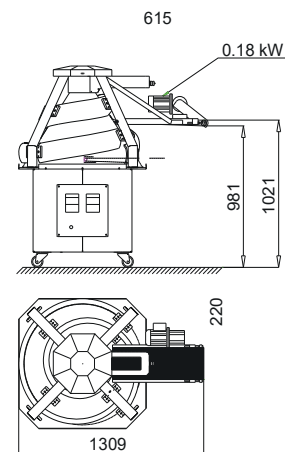
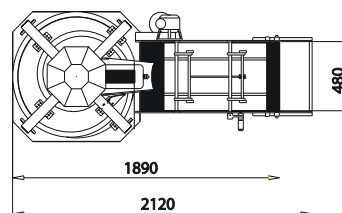
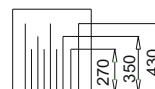


## TECHNICAL FEATURES

## ARROTONDATRICE CONICA AC

NOR08M001\_01

## AC CONICAL ROUNDER

AC-AC/P con tappeto uscita "SU"  
AC-AC/P with conveyor belt "SU"AC con filonatore "SF"  
AC with moulder "SF"RIGATURE SU CONO - MARKS ON CONE  
TIPO STANDARD (C) / STANDARD TYPE (C)① ② Lati carico da terra H=850  
Sides of loading, height=850N.B.: Il modello AC/01 si può caricare solo al punto ①  
The model AC/01 can be loaded only on position ①

DATI TECNICI/TECHNICAL FEATURES	AC	01	1	3
PEZZATURE MIN-MAX/MIN-MAX SIZES	g	60/80 - 300/400	200-1200	400-2300
POTENZA INSTALLATA/INSTALLED POWER	kW	0,75	0,75	1,1
MASSA/MASS	kg	345	345	345
CONNESSIONE ELETTRICA/PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr
GRUPPO ARIA CALDA "A"/"A" WARM AIR GROUP				
VENTILATORE/FAN	kW	0,18	0,18	0,18
RESISTENZA/RESISTANCE	kW	0,50	0,50	0,50
Lati carico da terra H=850 / Sides of loading H=850				