



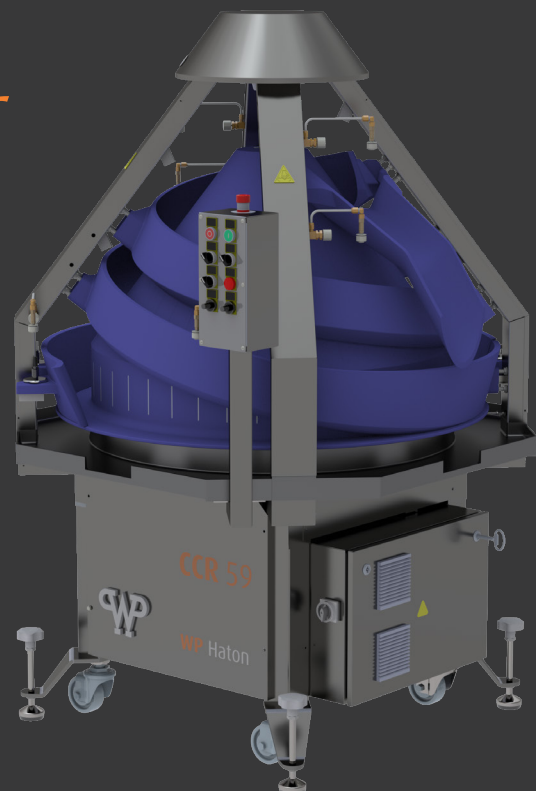
DOUGH  
ROUNDERS



# CCR 59 Conical Rounder

**The CCR 59 dough rounder provides excellent rounding results for many common dough types.**

Thanks to the variety of track types, a wide weight range can find its way on the CCR 59.





## WP Haton the leading brand in dough processing since 1949

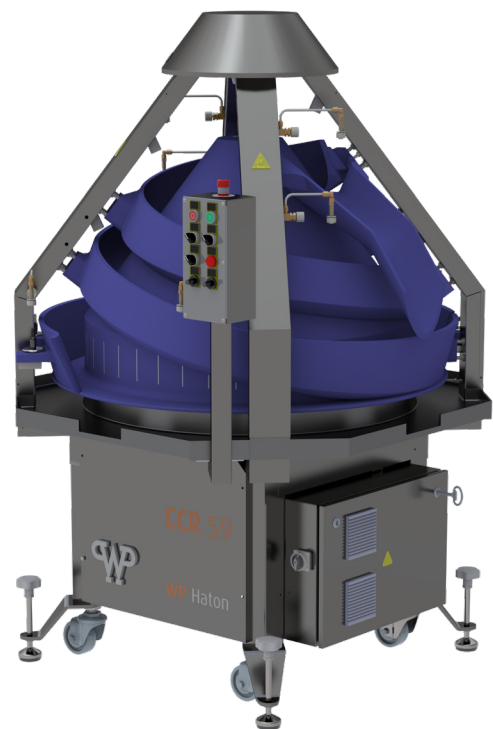
WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- Automated dough processing systems for virtually all types of bread
- Tailormade line concepts in dough processing equipment
- Unique system of modularization
- BreadLab: the experience center where bakers from all over the world can test our equipment with their own ingredients

# CCR 59 Conical Rounder

### Highlights

- Longer tracks to create perfect rounding results
- The correct track configuration for every weight
- For both soft and stiff dough types
- Perfect separation between dough pieces coming from the divider
- Combined cylindrical and conical cone for extra-long rounding way
- Dough pieces are turned halfway in the moulding process for overall rounding



## CCR 59

The CCR 59 cylindrical conical dough rounder is suitable for a wide range of common dough types such as wheat, wheat/rye, rye, and multigrain dough. The combination of cylindrical and conical cone gives an extra-long rounding way; therefore, this round moulder is perfectly suited as an end round moulder as well. The CCR 59 has adjustable tracks on the cylindrical part of the cone. Additionally, the CCR 59 can be equipped with automated oiling system to ensure smooth throughput of more sticky dough types.

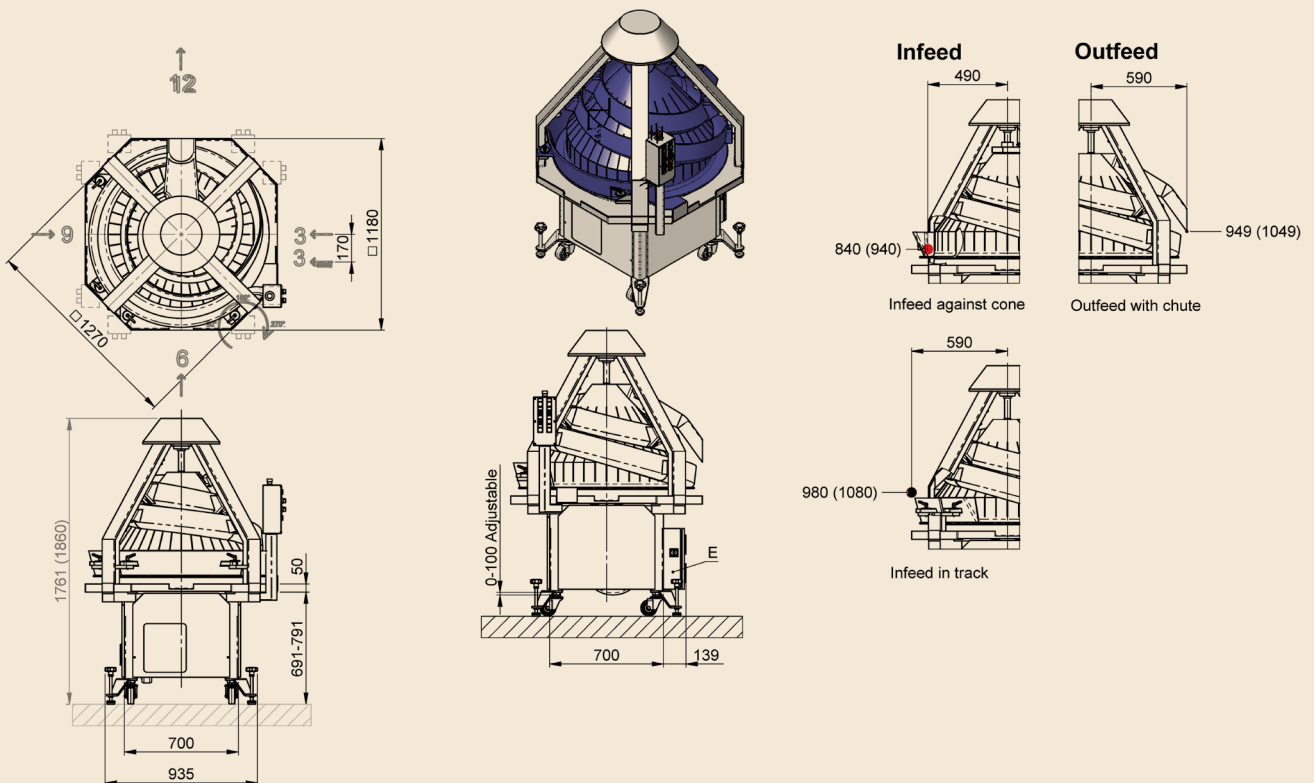
## Specifications

- Cast iron cylinder/cone, Teflon coated
- Aluminium tracks, inside and outside Teflon coated
- Cone with top bearing
- Operation control panel

## Additional specifications (with oiling)

- Seven oil spraying nozzles on cone
- Heating and blower

## Technical drawing



Find out more about  
WP Haton and our products  
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visit [WWW.WP-HATON.COM](http://WWW.WP-HATON.COM)

## CCR 59 Measurements

TYPE	WEIGHT RANGE	CAPACITY (FIXED) - E-MOTOR 1,1 KW	DIMENSIONS	
KK	100 - 700 gr	up to 2500 pcs/h, 1400 rpm, n cone 27 rpm	Length	1200 mm
KM	100 - 700 gr		Width	1200 mm
KG	200 - 1200 gr, including inserts	2500 up to 3600 pcs/h, 1400 rpm, n cone 39 rpm	Height	1760 mm
GM	400 - 1600 gr			
GG	400 - 2000 gr, including inserts	3600 up to 5000 pcs/h, 1400 rpm, n cone 57 rpm		

## Options

- Infeed conveyor L = 700 or 950 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
- Heating with fan
- Mechanical flour duster
- Flour duster with independent drive and photocell for dough detection
- Water dripping device (in case of 2nd/final rounding)
- Oiling on cone, discharge conveyor divider and infeed conveyor rounder
- Dough piece oil signalisation
- Customer specific Blue Box

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