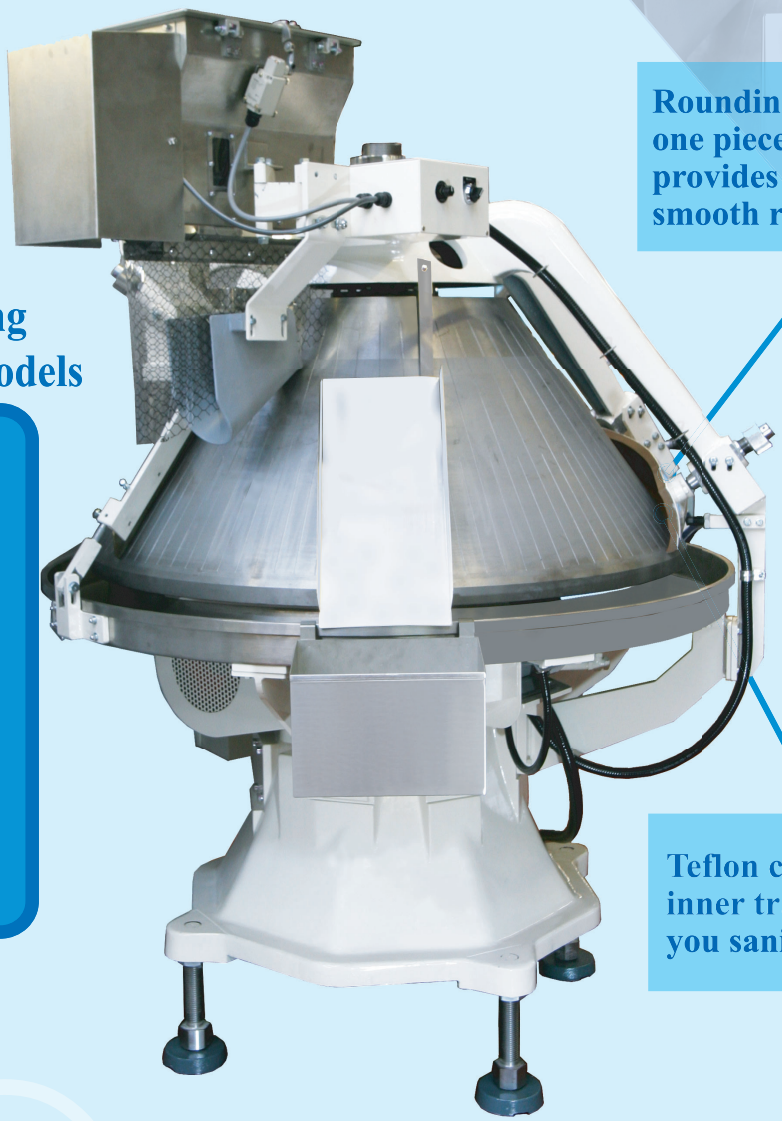
Model RK
Conical Rounder

Secure and speedy rounding!!



Rounding track designed in one piece without any joints provides you extremely smooth rounding.

Teflon coated or riveted inner track surface provides you sanitary operation.

Two types of tracking and four kinds of models

for Buns & rolls
Model
RK-200
RK-250

for White bread
Model
RK1-300
RK1-500

- Consistent flour dusting in accordance with production rate.
- Diverts direction freely as a mediate between divider and proofer.
- Applicable for second rounder for degassing.

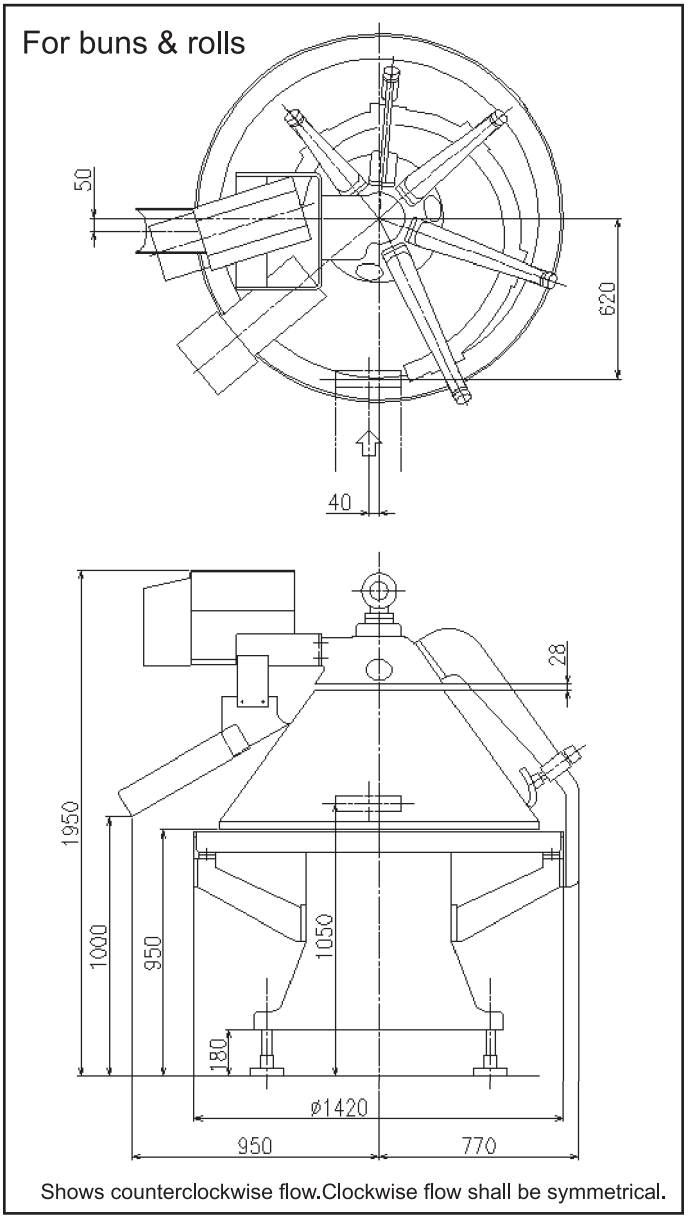
Optional items
·Rounder base (100mm up) ·Blower
·Dust prevention cover ·Scraper ·Inverter speed change

OSHIKIRI

Conical Rounder

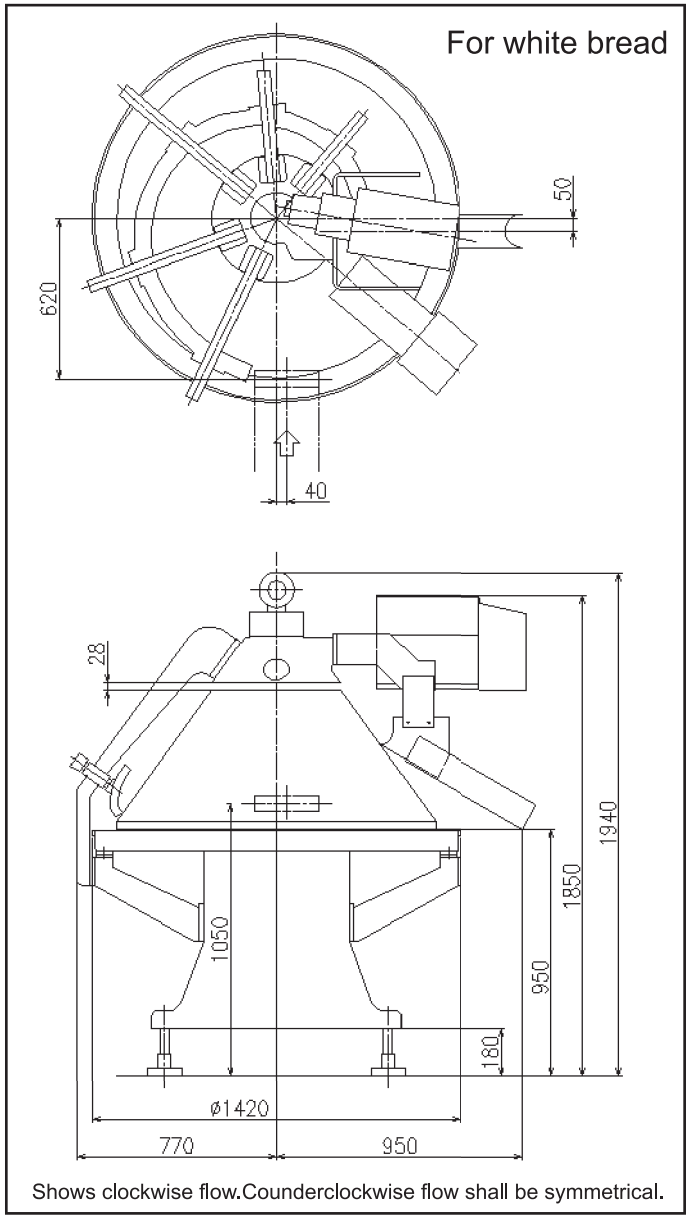
Model RK

For buns & rolls



Shows counterclockwise flow.Clockwise flow shall be symmetrical.

For white bread



Shows clockwise flow.Counderclockwise flow shall be symmetrical.

■ *Specifications*

	For buns & rolls		For white bread	
Model	RK-200	RK-250	RK1-300	RK1-500
Capacity (pcs/h)	7200	7200	6000	5000
Rounding weight (g)	30−200	30−250	200−300	300−500
Drive motor	1.5kW 4P			
Power Source	AC200V 3Phases			
Flour duster motor	0.1kW (Variable Frequency Drive)			
Machine weight	Approx. 1200kg			
Flour duster capacity	25 liters			

Note) Specifications and dimensions are subject to change without prior notice.
Note) Transformer might be needed depending upon the specifications.

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