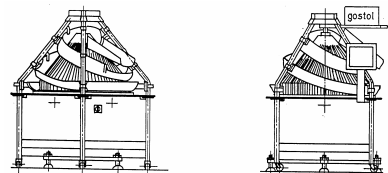


## C2. CONICAL DOUGH ROUNDER SABOTIN 2

The conical rounder SABOTIN 2 is designed for intermediate and final moulding - rounding of wheaten and mixed dough without dough sticking. The machine's excellent execution, properly chosen materials and design give the moulded dough pieces an ideal round shape with a perfectly smooth surface, assuring optimal fermentation and loaf moulding.

### Advantages:

- The prolonged spiral assures an optimal shape of the dough pieces.
- All machine parts in contact with dough are Teflon coated. The Teflon coat is of special quality and thickness, which reduces dough sticking, makes cleaning easier and prolongs the machine's lifetime.
- During operation the machine is silent.
- The machine is easily movable on built-in castors, which can be blocked screw pedestals.
- Possibility of synchronisation in automatic bread production plants; charging is possible from three sides.
- Very simple maintenance.
- On request, the machine can be equipped also with a heater and a fan for blowing in cold or hot air to reduce dough sticking and to make cleaning easier.



### Characteristics:

MACHINE:	SABOTIN 2
Machine capacity (pcs/h)	2400 - 3200
Weight of shaped dough pieces (g) with spiral AB	200 – 1200
Spiral length (m)	6,50
Oil consumption (l/h)	≈ 1
Installed power without blowing-in unit (kW)	0,75
Installed power with blowing-in unit (kW)	3,15
Installed power without blowing-in unit and oiling system (kW)	4,27
Dimensions:	
dimensions of the machine (mm)	1050X1050x1600
dimensions of packed machine (mm)	1240x1240x1800
machine weight without blowing-in unit (kg)	350
gross weight (kg)	350

### Basic version of the machine includes:

- Teflon coatings of cone and spirals,
- stainless steel platings,
- mechanical flour dredger.

### Options:

- hot air blowing-in unit.