

*This machine is designed with a rotating cone and adjustable spiral shaped corrosion resistant tracks around it. The dough becomes perfectly rounded while moving from bottom to top in the tracks which are adjustable.*



**BENEFITS:** High Production Capacity & Quality, Modular System, Small Footprint, Easy to Use.

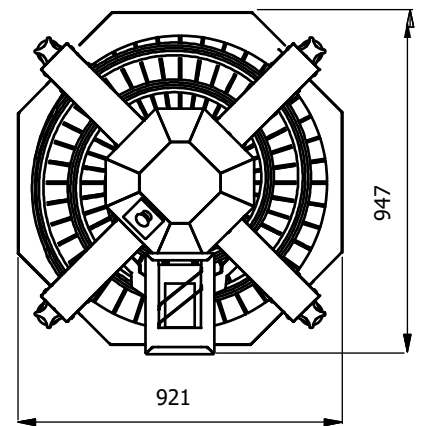
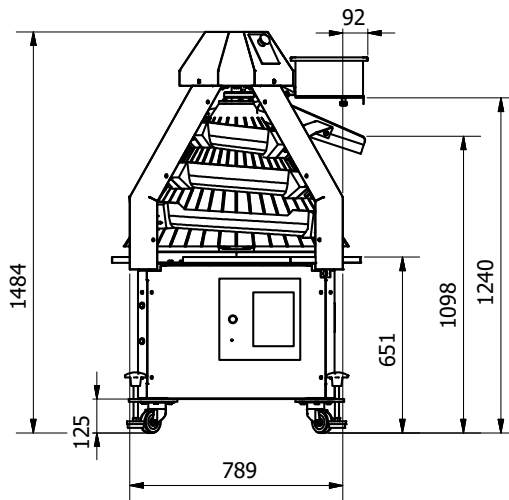
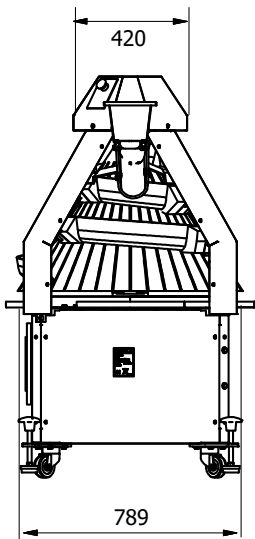
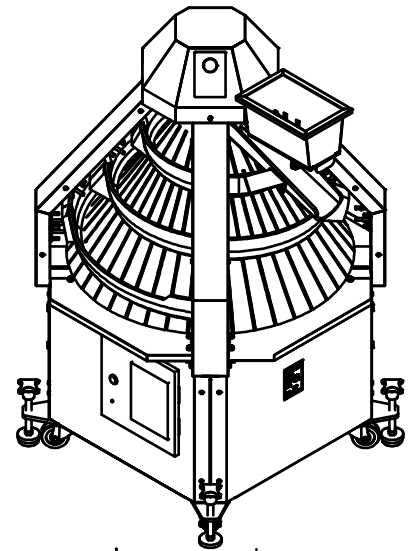
**GENERAL FEATURES**

- Designed to give a round shape to dough while dough is passing through the tracks surrounding the conic body.
- Fixed or adjustable spiral channels.
- Working Weight Range: 50- 150 grams.
- Has air blowing unit to protect the quality of dough according to conditions of working place.
- Body is made of 304 quality stainless steel.
- Adjustable flour sprinkler,
- Rubber feet for fixing
- Thanks to its wheels it can be moved easily.
- Compatible working with the dough processing lines.
- Produced in CE standards.
- One Year warranty against defect of manufacturing and assembly.

**OPTIONS:**

- Working Weight Range: CM 3000: 100-600 grams | CM 3100: 250-1100 grams.
- Teflon coating on channels or cone - Ac Inverter for adjustable speed

**TECHNICAL FEATURES**



Code	Dimensions	Working Range	Motor Power	Capacity	Weight
	W X L X H x H1 (mm)	Gr	kW	Pcs. / Hour	Kg
CM 3000S	920 x 947 x 1415 x 913	50-250	1.1 kW 1400 rpm	1200-2400	240



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