

## CM 3000 | Fixed Channels **CONICAL ROUNDER** WEIGHT RANGE: 150 - 650 GR.



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.



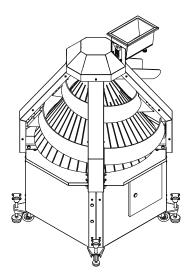
## GENERAL FEATURES

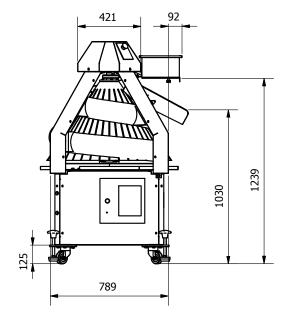
- Designed to give a round shape to dough while dough is passing through the tracks surrounding the conic body.
- Working Weight Range: 150-650 grams.
- Has air blowing unit to protect the quality of dough according to conditions of working place.
- Body is made of 304 quality stainless steel.
- Adjustable 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.

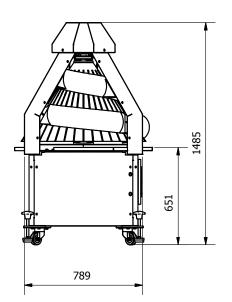
## **OPTIONS:**

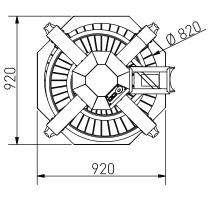
- Working Weight Range: CM 3000S: 50- 150 grams | CM 3100: 250-1100 grams.
- Teflon coating on channels or cone.
- Ac Inverter for adjustable speed.

TECHNICAL FEATURES

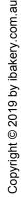








Code	Dimensions	Working Range	Motor Power	Capacity	Weight
	W X L X H x H1 (mm)	Gr	kW	Pcs. / Hour	Kg
CM 3000	920 x 947 x 1415 x 913	150-650	1.1 kW 1400 rpm	1200-2400	240





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