

Belt Rounder

BELTEK 2600

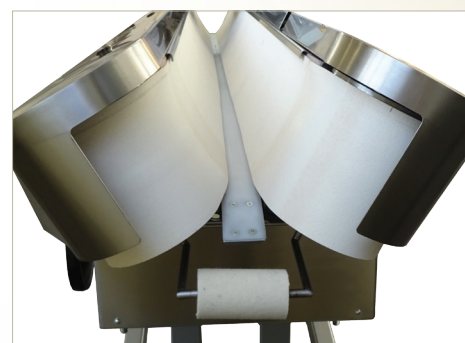
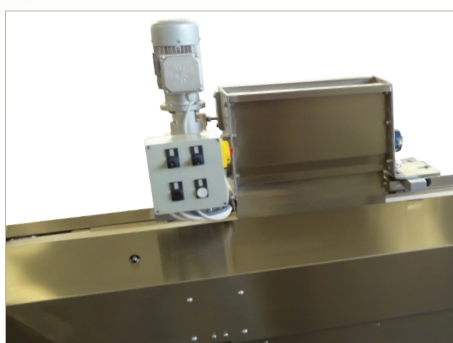
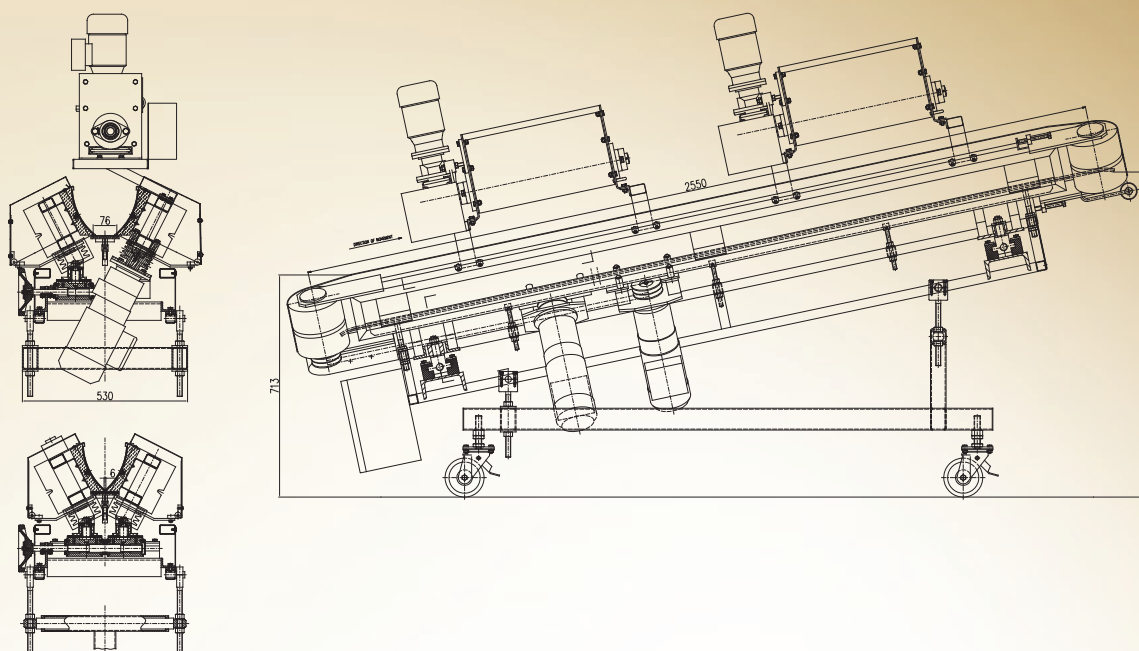


Belt rounder consists of two contrarotating belts from nonstick material with possible regulation of working width. Easy and fast adjustment for any round product with high weight range. Belt rounders are the most convenient for rounding rye and wheat-rye type of dough.

ADVANTAGES

- Stainless steel covers with easy access for cleaning
- Flour duster placed on entering the rounder
- Second flour duster on end (option)
- Fast and accurate regulation of flour distribution
- Two separate drives for each belt
- Independent regulation of the speed of the rounding belts and flour duster
- Nonstick material for the belts
- Adjustable wheels for easy manipulation
- Stainless steel frame (option)

Belt Moulder BELTEK 2600



TECHINICAL DATA

Machine capacity (depend on weight and quality of dough)	up to 3000 pcs/h
Active rounding length	2550 mm
Weight of shaped dough pieces	200 – 1800 g
Installed power	1,3 kW
Weight	450 kg

We reserve the right to make changes.

BTF
Bakery Technology

BTF d.o.o.
Bakery Technology
Pod letališčem 6
5270 Ajdovščina
Slovenia - EU

Tel.: +386 5 39 30 150
Fax: +386 5 39 30 151
e-mail: info@btf.si
www.btf.si