



TAKE CONTROL OF YOUR DOUGH



Rounders



Dividing

Rounding

Proofing

Moulding

Member of the  Kaak Group



Benier Rounders

Take control of your dough

Benier offers solutions for every challenge and has built itself a reputation as the dough specialist, also for rounding.

Important design criteria such as capacity, wide variety of weight ranges and dough consistencies, have all been incorporated in our comprehensive range of rounders.

These solutions can be tailored with options in order to provide an exact match between the rounder and a specific application.



Rounding

Over the years, the diversity of dough types has increased. Manual dough processing is replaced by delicate automation, increasing quality and throughput.



Specifications Rounders

| Rounder | Weight range (grams) | | Capacity (piece/hour) | | Length of rounding | |
|--------------------|----------------------|-------|-----------------------|--------|--------------------|---------------|
| | Min. | Max. | Min. | Max. | In-output | (mm) |
| Conical | | | | | | |
| Allround | 100 | 1.200 | 500 | 4.500 | SW | 2.740 |
| | | | | | SN | 3.470 |
| | | | | | SE | 4.260 |
| Tallround norm | 150 | 1.200 | 500 | 5.000 | SW | 5.910 |
| | | | | | SN | 6.740 |
| | | | | | SE | 7.570 |
| Tallround HDS | 150 | 1.200 | 1.000 | 9.000 | SW | 5.910 |
| | | | | | SN | 6.740 |
| Megaround | 200 | 1.200 | 1.000 | 10.000 | SN | 4.520 |
| | | | | | SE/SW | 5.460 |
| Cylindrical | | | | | | |
| CO4I | 50 | 1.200 | 1.000 | 6.000 | SW | 3.400 - 5.650 |
| | | | | | SN | 4.050 - 6.300 |
| | | | | | SE | 4.700 - 6.950 |
| V-belt | | | | | | |
| Belt rounder | 150 | 600 | 500 | 6.000 | | 1.500 |
| VBO 200 | 200 | 2.500 | 350 | 3.000 | | 2.000 |
| VBO 300 HDS | 200 | 3.500 | 350 | 3.200 | | 3.000 |

Capacity is depending on dough weight



CO4 i

The design criterias of the cylindrical rounders are largely equal to those of the conical rounders. The cylindrical rounder keeps the regular pitch distance between dough pieces during the process.



Benier conical rounders

Benier makes it all-round; from stiff pizza dough to long prefermented high hydrated soft artisan dough. Important parameters contributing to the final dough ball quality are:

- Special alloy with multi layer Teflon treatment:
 - Lighter weight construction reduces wear and tear;
 - Perfect fasten Teflon coating resulting in high wear and tear;
 - Smooth surface reduces dough damage;
- Special track execution:
 - Shape of rounding track allows soft touch rounding performance;
 - Strong reduction of chipping due to teflon seal between cone and track;
 - Central adjustment for proper dough tension regulation;
- Wide product range:
 - All kind of capacities and weights;
 - form: conical, conical/cylindrical or only cylindrical;
 - track length: based on the process;
 - Options:
 - air by means of fans or ring pipe;
 - lubrication by means of oil spraying or water dripping;
 - variable turning speed;
 - proper dough handling by means of infeed and/or outfeed conveyors;
 - More grip due to grooves on the cone.



Allround



Tallround



Megaround

Benier belt rounders

Where others stop, we continue with the V-belt rounder (VBO). This plug and play concept is available in two executions, VBO norm and VBO HDS.

- Easily and precisely adjustable:
 - Distance between belts infeed;
 - Distance between belts outfeed;
 - V-angle (swing);
 - Curve of belts;
 - Height of the frame;
- Performance:
 - One fix drive and one frequency drive in reverse direction;
 - Working length 2 metres or working length 3 metres (only HDS execution);
 - Flour duster frequency controlled;
- Hygienic:
 - Removable belt with quick release (only HDS execution);
 - Stainless steel execution;
 - Movable.



VBO 300 HDS



VBO 200 HDS



Belt rounder

Dividing

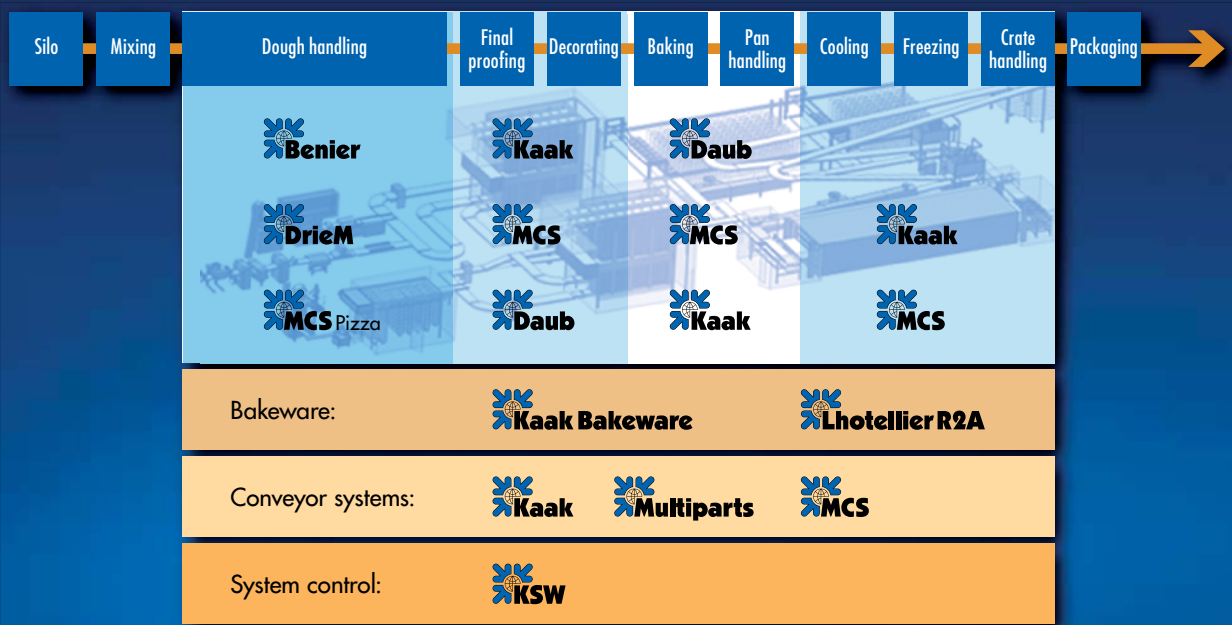
Rounding

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The Baking Process:



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