

BR-300 Belt Rounder



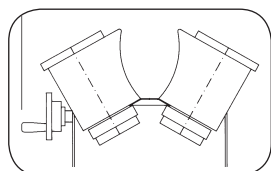
Glimek BR-300 is developed to handle dough with a high rye percentage and a high dough absorption percentage. Adjustable both in width and speed for optimum rounding in different types of dough and sizes.



Sveba Dahlen Group



BR-300 Belt Rounder



Convex rounding is adjustable with the four knobs on the top

One belt goes fast in one direction and the other belt, which has variable speed, goes slowly in the other direction

Adjustable in height for different set-ups



Moulding length 2200 mm

Easy to adjust the width and the angle

Accessories

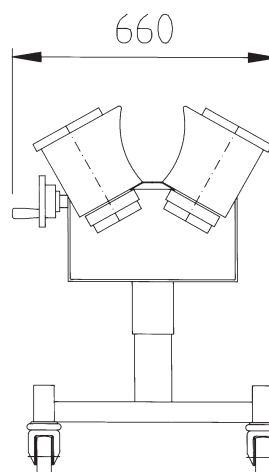
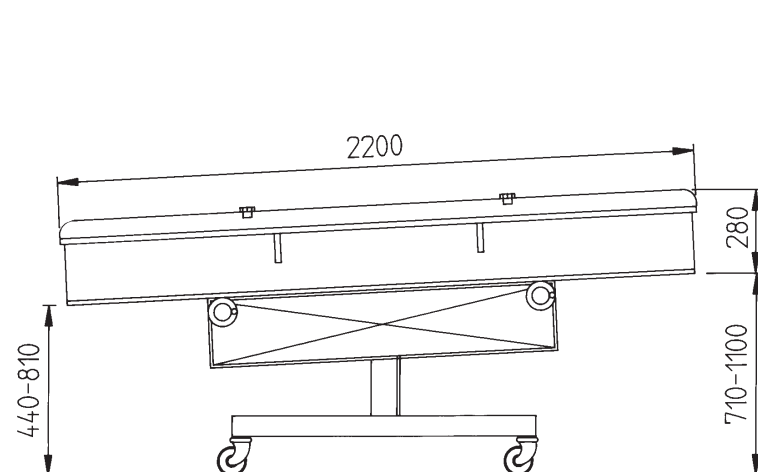
Flour duster



Flour duster, electrical.
To be mounted on inlet or outlet end, brackets included

Technical data

Capacity range	up to 1800 dough pieces/hour
Weight range	150 - 2300 g
Power supply	1,1 kW
Weight, net	240 kgs
Weight, gross (wooden crate)	340 kgs
Volume, gross	2,60 x 0,80 x 1,45 = 3,02 m ³



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