

SPECIFICATION SHEET

[VYSQ-8004 Heavy Duty Conical Rounder for Bread Making/Toast Line/Burger Line]

Venus VYSQ-8004 conical rounder is designed for intermediate and final moulding of dough. The machine's excellent execution ensures the moulded dough balls obtain an ideal round shape and a perfect smooth surface. Teflon coated Cone ensures that dough balls don't stick to the surface. Venus conical Rounder combines efficiency with hygienic, non-stick operation. It accepts divided dough pieces and forms them into ball shapes for easier handling and better presentation to the first prover and final moulder. The adjustable driven discharge-cone ensures that the dough pieces leave the rounder in a controlled manner at a constant speed, reducing the risk of double dough pieces and aiding positioning on the exit conveyor.

- Venus YSQ-804 conical rounder may either work as a single machine or be connected with a divider and moulder machine to compose a toast/bun production line.



Main Features

- Powerful motor
- The prolonged spiral assures an optimal shape of the dough pieces.
- The rounding process could be done within seconds.
- Unique design Increases rounding stability for better results!.
- Heavy duty rigid machine frame.
- All machine parts in contact with dough are Teflon coated.
- The Teflon coat is special quality and thickness, which reduces dough sticking, makes cleaning easier and prolongs the machine's lifetime
- Spiral shape rounding track
- Automatic operation
- Mechanical flour dredger
- On request, the machine can be equipped also with heater and a fan for blowing in cold or hot air to reduce dough sticking and to make cleaning easier

Technical Data

Model	Dough Weight (g)	Capacity pcs/h	Voltage	Power Consumption (Kw)	Dim WxDxH (mm)	Net Weight (Kg)
VYQ-603	10 - 60	4500	380V/50/3	0.4	850x850x1450	200