



## Benier V-Belt Rounders

Specifically designed for sticky and rye dough, the V-belt rounders are a good alternative for the conical rounder. By using the two felt V-shaped conveyors and the flour duster, your fermented and hydrated dough can be processed perfectly.

Are you working with sticky or rye doughs and in search of the perfect rounder for your process? Please contact us for more information about the Benier V-Belt rounders.

### Product information V-Belt rounders:

- Completely stainless steel version with catching trays close to the rounding belts
- Easy and precise adjustment by hand wheels with analogue read out
- Separate drives for the belts, one of which is frequency controlled
- Easy to clean and maintain removable belts with quick release coupling
- With flour duster including dough piece signalling



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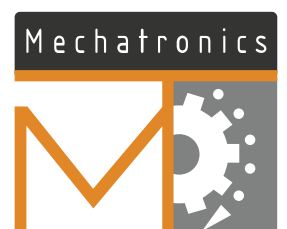
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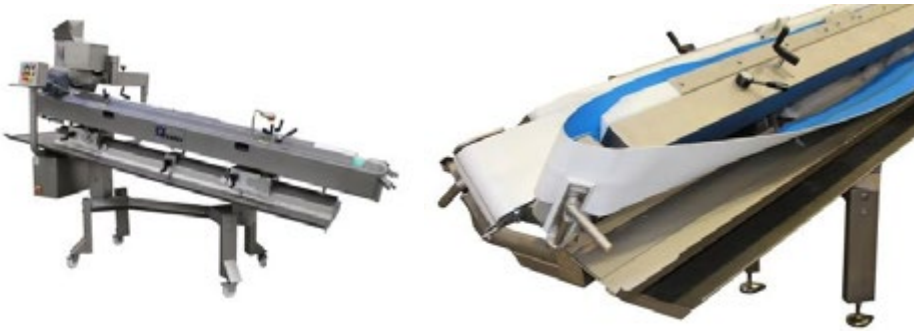
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# Benier V-Belt Rounders



## Highlights

- **Segment:**  
Semi-industrial/Industrial
- **Capacity:**  
Min. 350 – max. 3,200 pcs./hr.
- **Dough weight:**  
Min. 200 – max. 3,500 gr
- **Rounding length:**  
Max. 3,000 mm

## Key Features

- New and improved design
- For sticky and rye dough
- Quick release concept for easy cleaning and maintenance

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