

## CONICAL DOUGH ROUNDER **KONIK 4000**

### Features

- ◆ High Capacity Conical Rounder for Industrial Applications
- ◆ Solid design and durable construction help to ensure minimal maintenance.
- ◆ Teflon coated channels and cone prevent sticking as dough is rounded.
- ◆ Adjustable Central Channels allow you to Control the Rounding Length.
- ◆ Entrance positions at 3, 6 and 9 o'clock.
- ◆ Frequency Inverter allows for Variable Cone Rotation Speed.
- ◆ Easy to use control panel plate can be positioned to fit your needs.
- ◆ Stainless steel plating is sanitary and easy to clean.
- ◆ Removable stainless steel flour duster included.
- ◆ Heavy duty locking casters allow you to reposition easily, but secure the unit in place for production.
- ◆ Optional hot/cold air blowing system and/or oiling system available to prevent dough sticking.



### Consistent Rounding for Industrial Applications

Introducing Empire's Konik 4000 Conical Dough Rounder, the ideal conical rounder for your high capacity industrial production needs. Consistent rounding of up to 5,000 pcs/hr is achieved through the use of a Teflon coated rotating cone which moves the dough along concave channels to produce perfectly shaped dough balls in a wide range of sizes and weights.

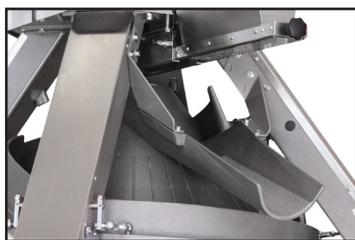
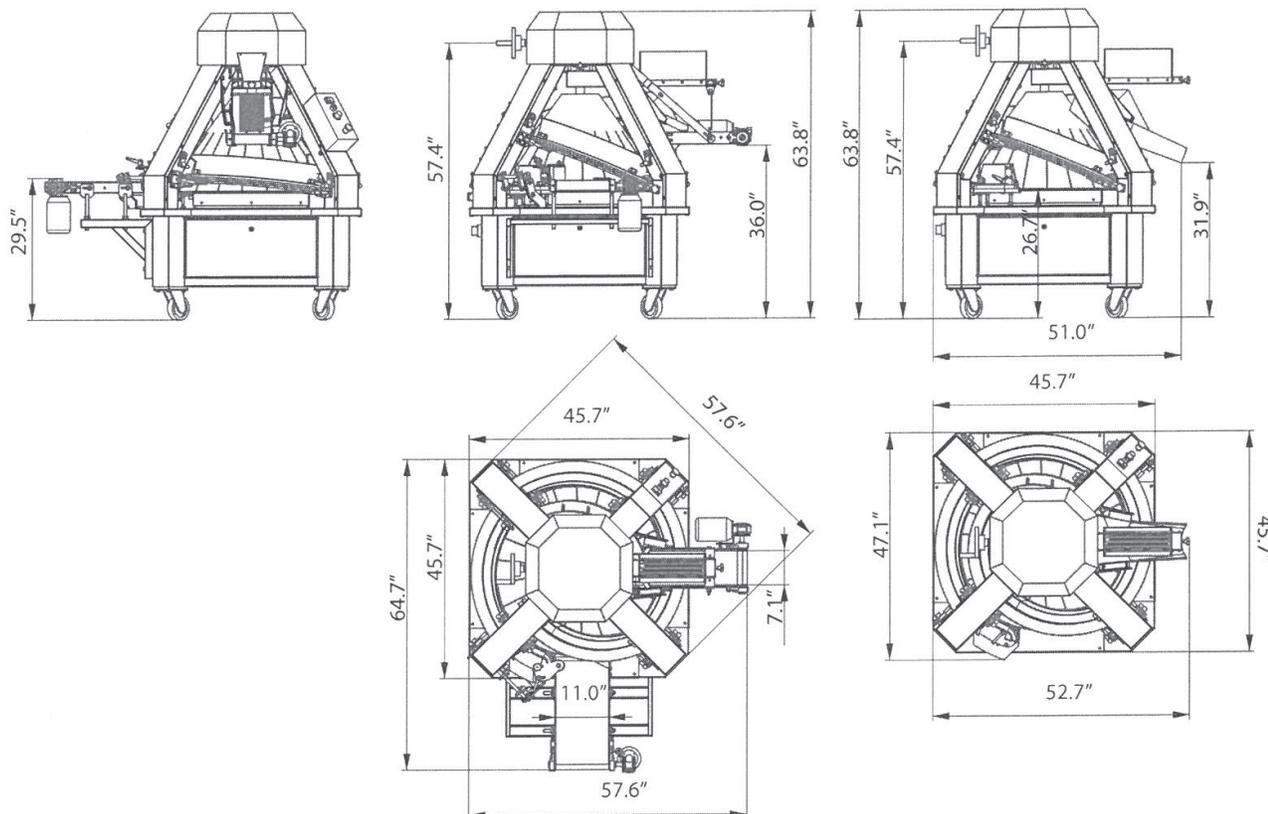
The Konik 4000 Conical Dough Rounder is equipped with an automatic flour duster which can easily be removed for cleaning. An optional hot/cold air blowing system and/or oiling system can be included as well to allow for the processing of wet doughs. The solid design and durable construction of Empire's Konik 4000 Conical Dough Rounder help to ensure years of consistent, reliable production.

# Technical Data

## CONICAL DOUGH ROUNDER **KONIK 4000**

Model	Production Capacity*	Weight Range	Power (220V/3ph/60Hz)		Weight	
			Standard	With Blower	Standard	With Blower
		oz.	amps	amps	lbs.	
Konik 4000	up to 4,000 pcs/hr	1.1 - 70.5	4	8	1389.0	1439.0

\*Will vary based on the specific gravity of dough.



### LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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