



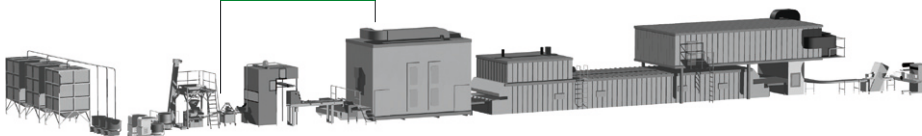
## CONICAL DOUGH ROUNDER SABOTIN 1 AND SABOTIN 2

### ADVANTAGES:

- ▶ Optimal round shape and smooth surface of dough pieces.
- ▶ All machine parts in contact with dough are Teflon coated.
- ▶ Sturdy construction.



Dough moulding



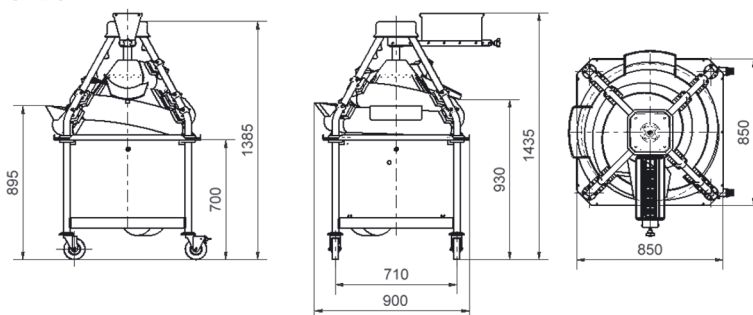
# CONICAL DOUGH ROUNDER SABOTIN 1 AND SABOTIN 2

SABOTIN 1 and SABOTIN 2 rounders are designed for intermediate and final round-moulding of wheaten dough pieces. Moulding on conical rounders gives the dough an optimal round and smooth shape, which is the basic condition for high final product quality.

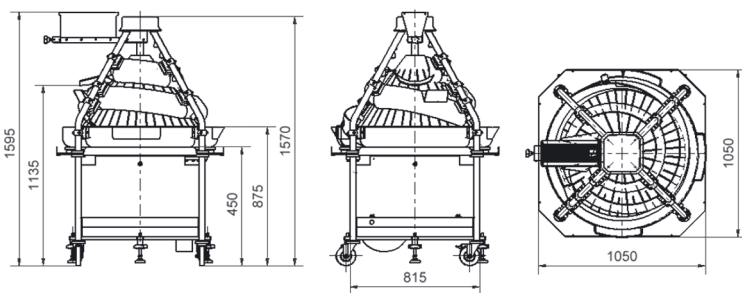
## ADVANTAGES:

- ▶ All machine parts in contact with dough are Teflon coated, which prevents the dough from sticking.
- ▶ The machine can be additionally equipped with a heater or a fan for blowing in hot or cold air for additional prevention dough sticking.
- ▶ Simple machine cleaning and maintenance.
- ▶ Silent operation.
- ▶ Sturdy construction of the machine ensures a long and trouble-free life-cycle.
- ▶ The machine is movable on castors.
- ▶ Possibility of installation into automatic plants.
- ▶ Charging is possible from 3 sides (3, 6 or 9 o'clock).
- ▶ Lengthened track and additional cylindrical part of the cone in SABOTIN 2 enable a more intensive dough rounding.
- ▶ Simple control through an electronic control panel (SABOTIN 2).

SABOTIN 1



SABOTIN 2



## BASIC VERSION OF THE MACHINE INCLUDES:

- Teflon coated cone and spirals
- stainless steel platings
- mechanical flour dredger
- Teflon coated outlet chute

## OPTIONS:

- air blowing device
- inlet conveyor
- outlet conveyor

## TECHNOLOGICAL AND TECHNICAL CHARACTERISTICS:

MACHINE	SABOTIN 1	SABOTIN 2
MACHINE CAPACITY (PCS/H)	< 2400	< 3200
SPIRAL LENGTH (M)	3750	5400-6400
WEIGHT OF SHAPED DOUGH PIECES (G)		
SPIRAL AA	100-500	—
SPIRAL AB	200-1200	200-1200
SPIRAL BB	400-1800	—
SPIRAL BC	400-2500	—
SPIRAL CC	1000-2500	—
INSTALLED POWER WITH DEVICE FOR OUT BLOWING-IN (kW)	0,75	0,75
INSTALLED POWER WITH DEVICE FOR BLOWING-IN (kW)	3,15	3,15
DIMENSIONS:		
MACHINE DIMENSIONS (MM)	850x850x1400	1050x1050x1600
MACHINE WEIGHT WITHOUT BLOWING-IN UNIT (KG)	245	460
MACHINE WEIGHT WITH BLOWING-IN UNIT (KG)	260	470

MORE INFORMATION CAN BE OBTAINED BY DIALING  
+386 5 33 07 100 OR E-MAILING TO INFO@GOSTOL-GOPAN.SI

 **gostol**  
Equipment of successful bakers.

Gostol-Gopan d.o.o., Prvomajska 37, 5000 Nova Gorica, Slovenia

Phone: +386 5 33 07 100, +386 5 33 07 121

Fax: +386 5 33 07 102

info@gostol-gopan.si

www.gostol-gopan.si