

Benier

Model C.G. 102

C.G. 102 Kaiser Roll Machine



**Capacities:
up to 4000
pieces per hour**



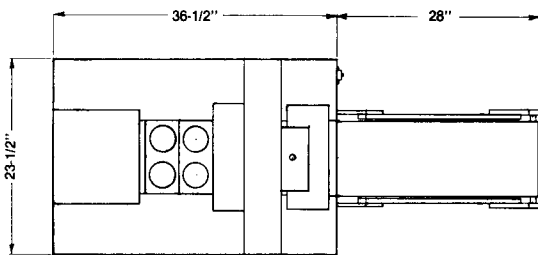
C.G. 102 Kaiser Roll Machine

Versatile in use, this heavy duty kaiserroll machine has been designed to serve the small retail bakery as well as the higher capacity wholesale bakeries.

A special gear system provides for an instant change-over from rotating to stationary dies. The die-casted aluminium kaiserroll dies are teflon coated as are the extra large cups. A plunger system centers the doughballs in these cups and the fold-up conveyor makes the unit much smaller when not in use.

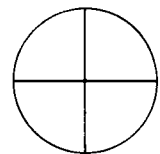
Unit can be easily made suitable to work with the BENIER automatic Bread & Roll System with the optional infeed chute and electrical modifications.

An adjustable oiling system is part of the standard kaiserroll machine, as is the limit switch controlled "OSHA" safety window in front of the cutters.

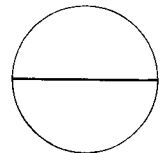


OPTIONAL DIES AVAILABLE.

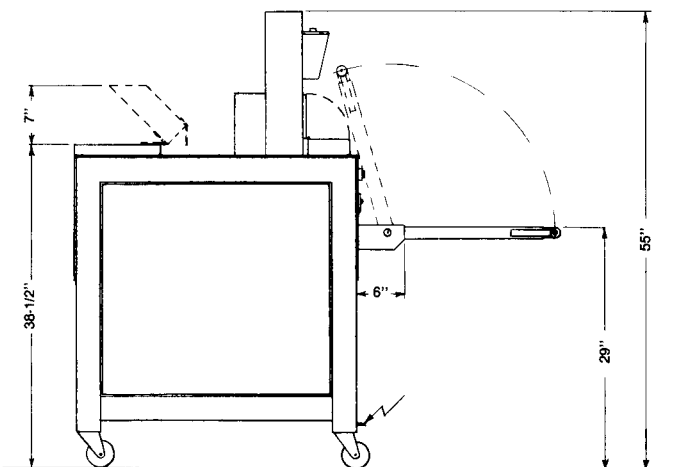
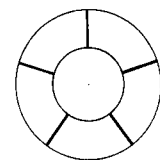
CROSS



SPLIT



ROSETTE



- CAPACITY : 4000 rolls per hour
- PROCESS RANGE : 1 - 4 oz.
- DRIVE MOTOR : 1/2 H.P.
- ELECTRICAL : 115/1/60 — 208/1/60 — 550/3/60
- NET WEIGHT : 4000 lb.

Specifications subject to change without notice.



The word for dough handling equipment

CGS 084 7/86

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