





Eagle Bakery Equipment knows good rounding is essential to bun and bread production. Although many bars are alike in appearance, performance can be radically different. The Eagle Talon Rounding bar was created after extensive testing on both bread and bun lines. Designed for conventional or extrusion lines utilizing in-line and reverse axis rounding.

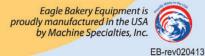
BAKERY EQUIPMENT DESIGN & DEVELOPMENT

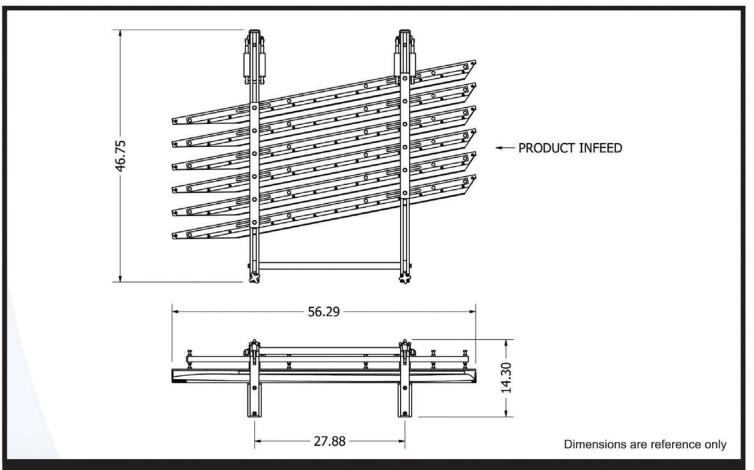


Call 800-340-EAGLE

www.eaglebakeryequipment.com







TALON ROUNDER BARS SPECIFICATIONS

Eagle Talon Rounder Bars

- Easy to Install
- Available for Bread and Bun Application
- Minimizes Stick-ups by design
- UHMW and Aluminum construction
- Replaceable Blades
- Cushioned mount lift-up system to facilitate sanitation and belt change
- Operates on continuous mix, conventional, and muffin lines
- Available in left or right hand

Options Available (non Cummins Eagle equipment)

- Rounder Bar Mount System
- Available in 4,5,6,8 & 9 Models
- Gas Spring lift assist
- Teflon coated aluminum bars

www.eaglebakeryequipment.com

