

# DOUGH DIVIDER MACHINE

HYDRAULIC DOUGH DIVIDER

The Dough Divider is designed to press and divide the dough evenly into small pieces. It can efficiently help improve work efficiency and is easy to operate.

#### Features:

- Semi-automatic machine for dividing dough into equal shaped pieces (20pcs)
- Heavy duty steel frame
- High quality stainless steel knives and lid guard
- 4 wheels with 2 lockable ones



## DOUGH DIVIDING & MOULDING MACHINE

Machines from the MULTIMATIC series are used all over the world. They are distinguished by their wide range of possibilities for use, high weight precision, solid design, tried and tested technology and long service life.

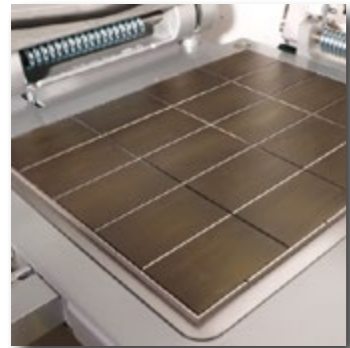
#### CM-H20D

Dimensions : Width (mm)	638
: Depth (mm)	664
: Height (mm)	1200/1600
Dough weight range (g)	150~800
Divisions (pcs)	20
Voltage (V)	400V/3ph/50/60Hz
Weight (kg)	325
Power (kW)	1.5

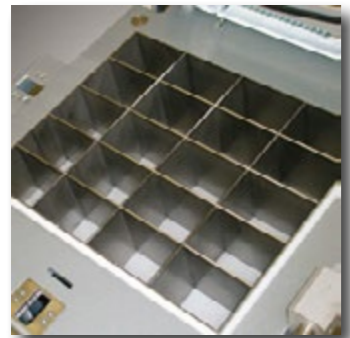
# DOUGH DIVIDER MACHINE

The Tradiform is very compact and includes a clever system of interchangeable grids (over 80 types). With these, you can divide and produce all shapes of bread.

Production: Division in the tank of up to 900 pcs an hour  
 Capacity: Division and forming up to 3000 pcs an hour  
 (depending on type of grid used)



Easy Clean treatment of thecast iron head



Stainless steel tank and knives



Flour splash prevention system



Protection / movement handle



Adjustable pressure

## Tradiform

Dimensions : Width (mm)	780
: Depth (mm)	780
: Height (mm)	1000/1649
Flour anti-spatter system:	Included
Shape of vat:	Rectangular
Automatic blade retraction:	Included
Power (kw):	1.5
Voltage (V):	400V/3ph/50/60Hz
Net weight (kg):	285

## Grid storage



Left side grid storage



Right side grid and frame storage

## Pressure plates



Single pressure plate



Half-grid pressure plate

## 6 kinds of standard cutting grids:

<b>30 divisions</b>	<b>40 divisions</b>	<b>80 divisions</b>	<b>20 sandwiches</b>	<b>10 baguettes</b>	<b>5 loaves</b>
70 → 130 Gr 92 x 62 mm	50 → 100 Gr 56 x 75 mm	25 → 50 Gr 56 x 36 mm	100 → 200 Gr 45 x 153 mm	200 → 350 Gr 45 x 389 mm	400 → 700Gr 92 x 389 mm

other dimensions models on request

# DOUGH DIVIDER ROUNDER

- Hydraulically assisted divider and rounder
- Powered dividing and rounding
- Two-handed operation and cleaning position
- Automatic motor switch Cast iron foot on wheels
- Stainless steel dividing knife
- Coated anodized aluminum dividing disc
- Interchangeable dividing head



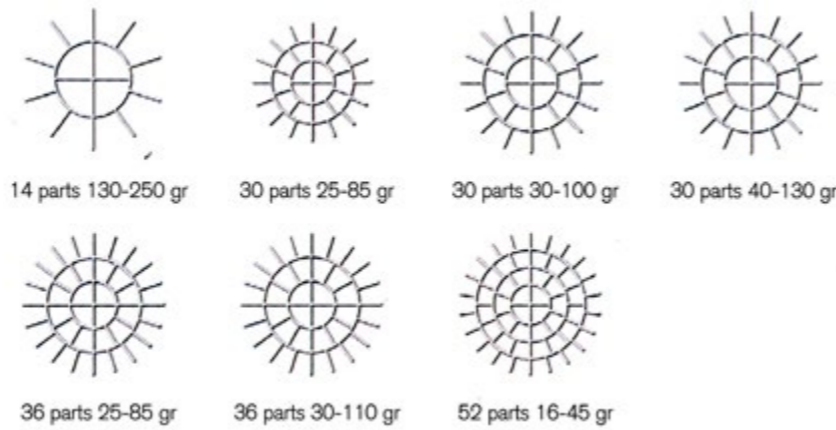
Aluminium dividing disc with stainless steel knife



Interchangeable dividing disc



Low-pressure dividing system



Available discs for DR Robot Divider Rounder

### DR Robot

Power:	1.3kW, 3ph
Weight (kg):	380
Dimensions : Width (mm)	620
: Depth (mm)	670
: Height (mm)	170

# DOUGH DIVIDER ROUNDER

The Bun Divider is designed to divide and round dough automatically and equally, which can highly improve the working efficiency and reduce labor cost. Different models for your selection.

### Features:

- Hydraulic system to control processing
- Adjustable rounding pressure and rounding time
- Adjustable rounding radius for better rounding quality
- Larger base to provide more stability
- Rounding plate is made of material with static electricity treatment
- Requires two hands at the same time to start the machine to protect the operator
- Automatic or Semi-Automatic models for your choice



	Automatic CM-A30A	Semi-Automatic CM-30A
Dimensions : Width (mm)	706	640
: Depth (mm)	696	780
: Height (mm)	1640	2050
Dough Weight Range	30~100g	
Divisions	30	
Voltage (V)	400V/3ph/50/60Hz	
Weight (kg)	460	360
Power (kW)	1.5	0.75

# DOUGH DIVIDER MACHINE

DOUGH DIVIDER & ROUNDER / MANUAL OPERATION

- Divides and rounds soft and hard doughs evenly
- Rounding plate runs on ball-bearings in oil bath, resulting in a low noise operation
- Permanent lubrication of rounding drive mechanism (oil bath)
- Small space requirements
- Easy snap-on head covers, covers remove easily for fast cleaning



Erika Record Semi-Automatic

Voltage (V)

400V/3ph/50/60 Hz

Production capacity:

up to 800-2,000 pieces per hour

Dividing

up to 800 pieces per hour

Dividing and rounding

# BUN LINE

SELECTA V

The Selecta V in its basic design consists of a two-part proofing cabinet, a pressure-board long roller, a cut-roll slicing machine, a form-moulding machine and a depositing unit.

This is a real workhorse, designed for high performance and quality production

These products can be produced with additional modules

- Moulded items
- Cut rolls
- Mini-baguettes
- Finger rolls
- Crusties
- Round rolls
- Double rolls
- Wachauer rolls

