**Dough Divider Rounder**

**DR Robot**

- 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

**Automatic & Semi-automatic**

- Aluminium dividing disc with stainless steel knife
- Interchangeable dividing disc
- Low-pressure dividing system

**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

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**Specifications:**

<table>
<thead>
<tr>
<th>Automatic CM-A30A</th>
<th>Semi-Automatic CM-30A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimensions : Width (mm)</td>
<td>706</td>
</tr>
<tr>
<td>: Depth (mm)</td>
<td>696</td>
</tr>
<tr>
<td>: Height (mm)</td>
<td>1640</td>
</tr>
<tr>
<td>Dough Weight Range</td>
<td>30~180g</td>
</tr>
<tr>
<td>Divisions</td>
<td>30</td>
</tr>
<tr>
<td>Voltage (V)</td>
<td>400V/3ph/50/60Hz</td>
</tr>
<tr>
<td>Weight (kg)</td>
<td>460</td>
</tr>
<tr>
<td>Power (kW)</td>
<td>1.5</td>
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</tbody>
</table>

**Available discs for DR Robot Divider Rounder:**

- 14 parts: 130-150 gr
- 30 parts: 35-45 gr
- 30 parts: 30-100 gr
- 30 parts: 40-130 gr
- 36 parts: 25-65 gr
- 36 parts: 30-110 gr
- 52 parts: 10-45 gr

**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.**
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:
- Dividing up to 800-2,000 pieces per hour
- Dividing and rounding up to 800 pieces per hour

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

Selecta V
**Features:**
- Hydraulic pressure adjustable from outside
- Computer control with digitalized control panel
- Two cleaning positions with automatic start
- Step-by-step adjustable belt tension
- Main drive and moulding drive frequency controlled
- Adjusting transfer height of moulding belt to spreading belt
- Ground clearance adjustable
- Transport piston drive with counter bearing
- Motorized weight adjustment (option)

**Benefit:**
- Typical baking structures are retained; gentle on dough
- User friendly, exact settings, reproducible production process
- Simplified cleaning / time gain
- Optimum moulding result even with differing product weights
- Product related output control
- Production reliability adjustable to spreading belts even with large product range
- Problem free integration with following units
- Long service life
- Communication possible with following units

**Advantages:**
- Gentle dough handling by hydraulic system
- Pressure adjustable at panel
- Sturdy design (ni-resist division box)
- Ram drive with counter bearing
- Easy operating, cleaning and maintenance
- 2 cleaning positions automatically adjusted
- High versatility on different dough due to adjustment of hydraulic pressure
- Optimal moulding results due to long moulding distance
- Tension of moulding belt adjustable, thus higher flexibility on dough weights
- Floor clearance approx. 230 mm
- Machine height-adjustable by 100 mm

**Standard Design:**
- Drum moulding principle similar to processing by hand
- Patented twin piston system for careful dividing of all weight ranges
- Exchangeable chamber drums ensure optimum moulding chamber size for the complete weight range
- High weight precision
- Adjustable hydraulic operating pressure
- Hydraulic assisted dividing system drive
- Dough handling parts removable without tools
- Drive parts in separate, dust and spray water protected range

**MUS**

- **Scaling Range (g):** 35-85
- **Capacity:** 628-2,027 pcs per row per hour (variable speed)
- **Number of rows:** 2
- **Infeed Height (mm):** 1,860
- **Required space (mm):** 2600W x 1000D x 2850H