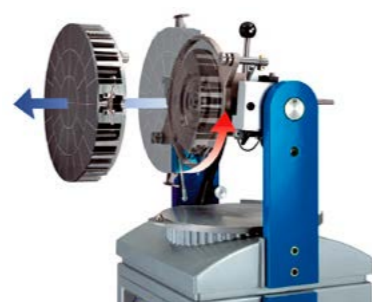


# DOUGH DIVIDER ROUNDER DR Robot

- 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



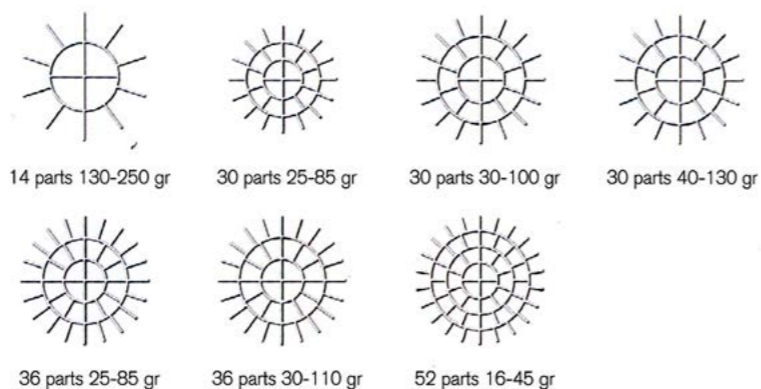
Aluminium dividing disc with stainless steel knife



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 Automatic & Semi-automatic

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

## 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





MUS

**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

**MUS**

Scaling Range (g)	35-85
Capacity	628-2,027 pcs per row per hour (variable speed)
Number of rows	2.3kVA
Infeed Height (mm)	1,860
Required space (mm)	2600W x 1000D x 2850H

**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

