

# DOUGH DIVIDER



The **Hydraulic 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



## 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

# DIVIDER MOULDER

- Built-in flour dispenser
- Managing tamping pressure and time
- Automatic tamping and cutting cycle
- Automatic dough decompression cycle
- Automatic grid holder fastening system
- Automatic raising of dough pieces on opening cover or grid



Easy Flour



Full Automatic



Easy Lock



Click & Cut



Easy Clean



Pressure Setting

## PANIFORM

<i>Tank Dimensions L x W x H (mm)</i>	460 x 387 x 125
<i>Dimension of pressing plates L x W (mm)</i>	115 x 75
<i>Min/Max weight of dough pieces (g)</i>	150/950
<i>Tank Capacity (kg)</i>	19
<i>Min/Max weight (g) in 10-division position</i>	300/1,900
<i>Motor power rating (kW)</i>	1.5
<i>Net weight including frame (kg)</i>	285

# DIVIDER MOULDER



**Compact:** Dividing tank up to 19 liter

**Versatile:** Modular solution with a selection of more than 100 cutting-forming grids

**Fast & Efficient Operation:** Moulding division of up to 3,000 pieces/hour

## TRADIFORM

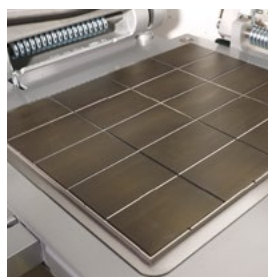
<i>Dimensions : Width (mm)</i>	780
<i>: Depth (mm)</i>	780
<i>: Height (mm)</i>	1000/1649
<i>Flour anti-spatter system</i>	Included
<i>Shape of vat</i>	Rectangular
<i>Automatic blade retraction</i>	Included
<i>Power (kw)</i>	1.5
<i>Voltage (V)</i>	400V/3ph/50/60Hz
<i>Net weight (kg)</i>	285



Stainless steel tank and knives



Adjustable pressure



Easy Clean treatment of the cast iron head



Protection / movement handle



Flour splash prevention system

## GRID STORAGE

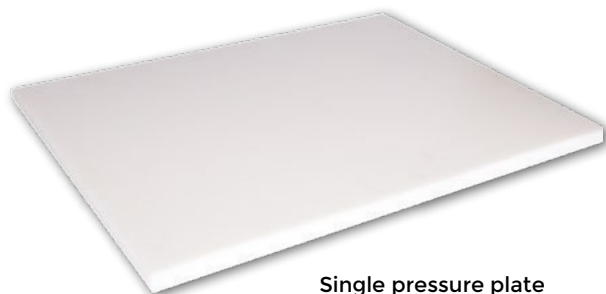


Left side grid storage



Right side grid and frame storage

## PRESSURE PLATES

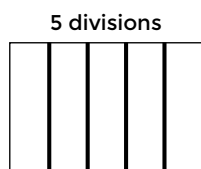


Single pressure plate



Half-grid pressure plate

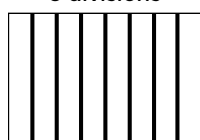
## MORE THAN 100 DIFFERENT GRIDS FOR CHOICES



5 divisions

400 → 800 gr

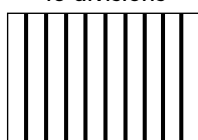
93 x 389 mm



8 divisions

250 → 500 gr

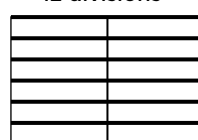
93 x 389 mm



10 divisions

200 → 400 gr

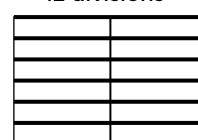
45 x 389 mm



12 divisions

167 → 333 gr

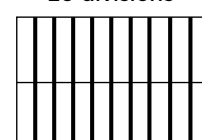
234 x 63 mm



12 divisions

167 → 333 gr

193 x 76 mm



20 divisions

100 → 200 gr

45 x 193 mm



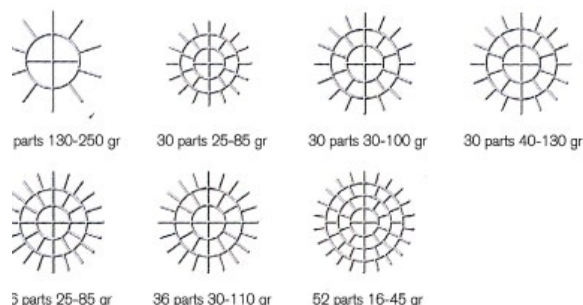
Other dimensions models on request



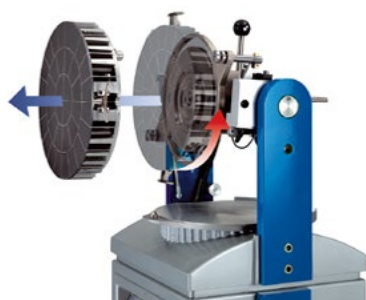
# DOUGH DIVIDER ROUNDER



- 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



Available discs for DR Robot Divider Rounder



Interchangeable dividing disc



Low-pressure dividing system



Aluminium dividing disc with stainless steel knife

## DR ROBOT

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

# DOUGH DIVIDER

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 (g)	30~100	
Divisions	30	
Voltage (V)	400V/3ph/50/60Hz	
Weight (kg)	460	360
Power (kW)	1.5	0.75

# DOUGH DIVIDING & ROUNDER



- 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	
Dividing and rounding	up to 800 pieces per hour

# RONDOPRESS

Using the **Rondopress**, you effortlessly and easily shape dough and fat blocks into regular squares.

## Simple cleaning

The Rondopress is easy and quick to clean:

- Housing and cover made of stainless steel
- Easy-to-clean pressing plate



## RONDOPRESS

Outer Dimension (mm)	650 x 640 x 1200
Pressing Chamber	512 x 409 x 135
Supply Voltage	200-420V, 50Hz
Rated Power	220V, 60Hz (UL) 3.0 kVA
Weight (kg)	330



# LONG MOULDER

The **Long Moulder** has the function of sheeting, rolling and moulding the dough of loaves to get the diameter and length required, ideal for dough moulding of toast, baguettes and other kinds of bread from long moulder.

## Features:

- With mobile stand
- In-feed gutter equipped with safety switch
- Non-stick rollers design
- Equipped with electrical & mechanical safety devices



## CM-750

<i>Dimension Width (mm)</i>	980
<i>Depth (mm)</i>	850/1,200
<i>Height (mm)</i>	1540
<i>Dough weight range (g)</i>	50-1250
<i>Capacity (pcs/hr)</i>	1200
<i>Voltage (V)</i>	400V/3ph/50~60Hz
<i>Weight (kg)</i>	210
<i>Power (kW)</i>	0.75

# MULTIMATIC DOUGH MOULDING



## 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)

## BENEFITS:

- 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

## MU PRO

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