



## Erika Automat Divider/Rounder

Weighing some 1100 pounds, this machine is made of a sturdy cast iron base (no warping possible), meant to last a lifetime. The **ERIKA Automat** can divide a wide range of products from pie dough to specialty variety rolls. What's more, it can also divide and gently round soft or hard doughs to produce hamburger buns, kaiser rolls, or flour tortillas (the 50-part machine is perfect for this application) as well as hoagies, and airy French rolls (a 30- or 20-part machine are most appropriate).

The **ERIKA Automat** can similarly let you produce Portuguese rolls, brioche, middle-eastern pocket breads and more. Miniature breads and individualized pizzas are best made with a 15-part machine.

Why should you consider an **ERIKA Automat** over a semi-automatic machine? For one, it increases your production and it will give you a consistent, high-quality product, no matter who operates the machine. Also, your employees, (even short or petit people), will not tire since they simply push two buttons to operate the **ERIKA Automat**.

Should the machine jam, a "reverse" position on the selector switch will easily and quickly return the machine to its starting position, thus clearing the jam.

Rounding time and rounding pressure are adjustable.

The **ERIKA Automat** features an automatically lubricated drive system but does not have any oil above the product zone.



