

# Fully-Automatic Bun Divider/Rounder

## TECHNICAL SPECIFICATIONS:

### FEATURES:

- Comes with three light weight, sanitary plastic rounding plates
- No oil above product zone
- Continuous lubrication of the transmission system
- Balanced tilting of head for easy cleaning of knives
- "Reverse" anti-jamming button
- Two-hand push button system for operator safety

### CONSTRUCTION:

- Base, gear housing, arch and knife frame made of sturdy cast iron
- Finish is a lead-free enamel paint
- Snap on/off head covers in front and rear are of durable thermoplastic material, impact and shatter proof resistant
- Divider knives are of tin plated steel (hot dip application)
- BISSC (Baking Industry Sanitation Standard Committee) approved

### ELECTRICAL:

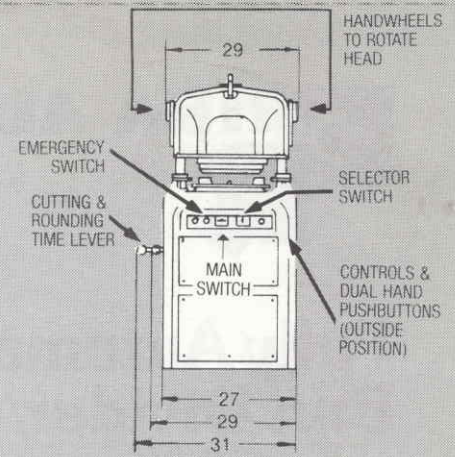
- 220 volts, 3 phase, 60 cycles, 3/4 HP motor, 3.0 Amps, 0.55 KW
- Machine comes with 12 foot main cable
- Manual motor starter with built-in thermal overload protection
- UL approved

### OPTIONS:

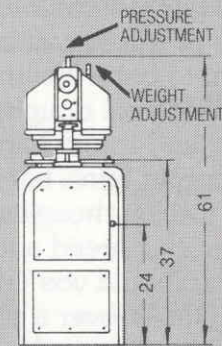
- 1-phase available with phase converter
- 50 cycle machines and other voltages available
- Machine on wheels
- Prison package

In an effort to continuously improve our products, the Company reserves the right to change specifications and dimensions without notice.

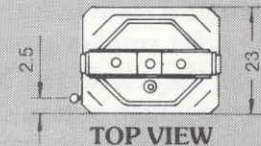
Dough capacities are approximate and depend on dough consistency.



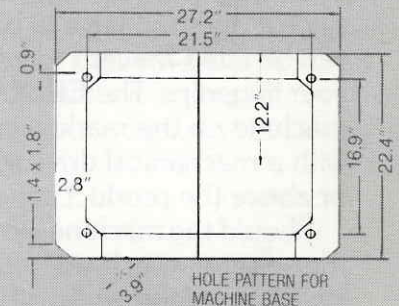
FRONT VIEW



SIDE VIEW



TOP VIEW



HOLE PATTERN FOR MACHINE BASE

Model	Capacities			Weights		Crate Dimensions D x W x H
	Number of parts (cuts)	Weight of individual dough piece in ounces	Total weight range in lbs.	Net lbs.	Ship. Wt. lbs.	
9/20A	36	7/8-2 1/2	2.0 to 5.5	1100	1540	36" x 36" x 63"
10/25A	36	1-3	2.5 to 7.5	1100	1540	36" x 36" x 63"
11/30A	36	1 3/4-4	3.0 to 9.0	1100	1540	36" x 36" x 63"
4/40A	30	1 1/2-4 1/3	2.8 to 8.2	1100	1540	36" x 36" x 63"
5/18A	50	3/4-1 1/2	2.0 to 4.5	1100	1540	36" x 36" x 63"
6/150A	15	5 1/2-9	5.2 to 8.5	1100	1540	36" x 36" x 63"
7/70A	20	2 1/2-5 3/4	3.0 to 7.0	1100	1540	36" x 36" x 63"



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## Fully Automatic Bun Divider/Rounder

Weighing some 1100 pounds, this machine is made of sturdy cast iron (no warping possible), meant to last a lifetime. **ERIKA-AUTOMAT** can divide pie dough, special variety rolls but also divide and round hard and soft doughs for hamburger buns, hard rolls, brioche, kaiser rolls, flour tortillas, hoagies, pizza, french rolls, middle-east pocket bread and more.

Why should you consider an **ERIKA-AUTOMAT** over a semi-automatic machine? For one, it gives you added production but more importantly, it does not require the strength needed to operate a semi-automatic machine (can be a problem for smaller people and female operators) and will, therefore, not tire out your personnel.

The two-push-button-safety control requires the operator to use both hands for complete safety. In addition, the cleaning of the head is also easier since it does not have to be lifted on either side but can be tilted forward (completely balanced) with your fingertips. The **ERIKA-AUTOMAT** is the only machine on the market with this feature together with a mechanical drive system that has no oil in or above the product zone.

Should the machine jam, a "reverse" position on the selector switch will return the machine to its starting position while other makes require time consuming intervention, or even partial disassembly.

The rounding time is adjustable as is the rounding chamber. As options we offer:

- machine on wheels (for easy cleaning underneath machine) a "prison" version with additional safety cage
- adjustable time relay for better spreading of dough, before cutting

Many models with different weight ranges are available.

