

Australian Bakery & Pizza

Importers and Distributors



Erika Record Bun Divider/Rounder

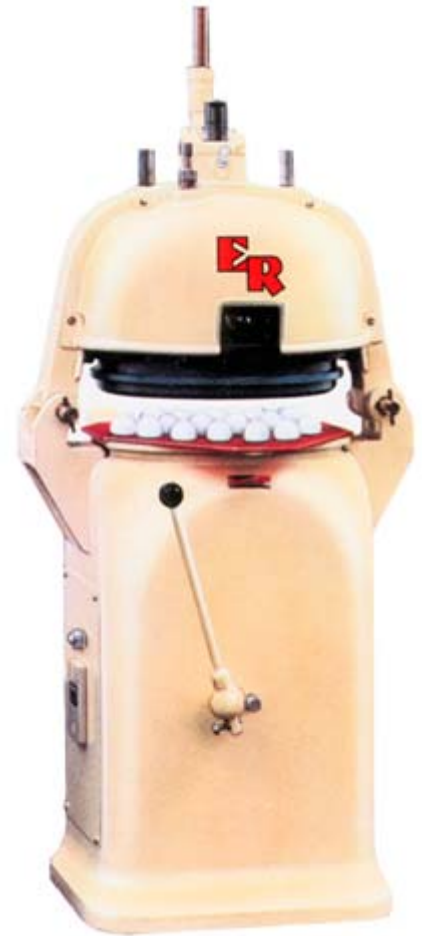
Semi-automatic bun Divider/Rounders are well known around the world as an industry leader due to simplicity in design, top quality construction and ease of operation.

What's more, the ERIKA-RECORD represents the best value money can buy!

ERIKA-RECORD have been manufacturing bun and roll Dividers/Rounders exclusively for over 40 years and it is because of this specialization that their machines have reached a high degree of perfection and reliability.

The cutting knives are hot tinned plated to meet the highest standards of hygiene. The head can be tilted to either side for proper and easy cleaning.

The ERIKA-RECORD has been designed with the baker in mind, which is why you can expect many years of trouble free operation!



ADVANTAGES AND TECHNICAL SPECIFICATIONS

- Divides and rounds soft and hard doughs evenly.
- Pounding plate runs on ball-bearings in oil bath, resulting in a low noise operation.
- Minimum power required (0.55 kW).
- Permanent lubrication of rounding drive mechanism (oil bath).
- Small space requirements.
- Base made of heavy duty casting (no warping possible).
- Easy snap-on head covers; covers remove easily for fast cleaning.
- Dough embracing ring can be removed by a slight twist without tilting head.
- Head can be tilted to either side for easy cleaning.
- Machine can be bolted to floor if surface is uneven.
- Machine can also be used for dividing only.
- Available in three phase or single phase, comes in many common voltages (e. g. 220, 380, 415, etc.) and in 50 or 60 cycles. Please specify clearly when ordering.
- Easy maintenance, no lubrication necessary!
- Each machine is delivered with 3 hygiene-moulding plates and detailed, illustrated operating manual.
- Pleasant form design.
- Production capacity: up to 12,000 pieces per hour for dividing only and up to 10,000 pieces per hour for Dividing and Rounding!
- As option we offer the machine with removable head.

Your Bakery/Pizza Equipment Specialists.
122 Whitehorse Road, Blackburn, Victoria, Australia. 3130
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Type	Number of Parts obtained	Dough Weight range in grams	Measurements and weights of machines [mm & kgs]			
			Height	Width	Depth	Net-weight
1	30>	20-70	1200	520	500	275
2	30	25-85	1300	580	520	300
3	30	30-100	1350	610	580	340
4	30	40-120	1350	610	580	340
5	50	18-42	1350	610	580	340
6	15	150-250	1350	610	580	340
7	20	70-160	1350	610	580	340
8	7	250-450	1350	610	580	340
9	36	20-70	1350	610	580	340
10	36	25-85	1350	610	580	340
11	36	30-100	1350	610	580	340

Other sizes on request. Shipping weight 400kgs. Shipping case 90x90x165cm

And remember, ABPAtlas also carries an extensive range of Bakery Ancillary items.

So call us, first!



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