

Atlas Bun Divider Rounder - AS 3040

The Atlas AS 3040 divider rounder represents great value for money.

Atlas semi-automatic divider rounder was designed to be used by qualified people in bakery production. The semi-automatic divider rounder of 22, 30 or 36 units is a manual volumetric weight divider for bakery dough, with the detail that it can also roll the dough semi-automatically.

- The top structure is completely built in cast iron, giving the machine a compact, stable and resistant structure.
- Stainless steel cutting knives
- Aluminium moulding plate
- Synthetic rounding plate for food
- Dough rounding plate
- Chrome steel shafts
- Synthetic painting that makes the machines surface completely smooth and easier to clean
- Machine painted to eliminate rusting
- All models have an electric installation in compliance with CE certified European, American (ANSI/UL std. 763), and Canadian (CSA std. C22.2 no, 1335.2.14) rules

Model	Equal Units	Weight range
AS-30A	30 pieces	30g up to 100g each
AS-30B	30 pieces	40g up to 120g each
AS-36A	36 pieces	10g up to 40g each
AS-36B	36 pieces	30g up to 100g each
AS-22	22 pieces	50g up to 150g each

Atlas Divider Rounder	
Divisions	30
Dough Weight	30-120
Capacity	3.6 Kg
Weight	360Kg
Power	0.75 Kw

