

Italian Automatic Bun Divider Rounder

Perfect shape.

Bun rounding dividers are machines that cut a piece of raw dough into small portions and, using an oscillating plate, subsequently roll each piece to obtain balls of the same weight and shape, all in a few seconds.

Details that make the difference.

We have thoroughly studied the workflow of pastry and bread makers of all sizes, to bring you simple and practical solutions. Every millimeter of the dough dividers has been planned, inside and out, to bring you perfection: perfect in the ease of use, materials and finishes, assembly and disassembly operations, safety features and ease of cleaning.

Safety is always our top priority.

Safety is a matter which does not allow compromises nor shortcuts: peace of mind while being hard at work is priceless. Here are new safety features from the Italian Automatic Bun Divider Rounder that further enhance the overall performance of the machine. They are designed to prevent hazards in daily operations, without hindering nor slowing down the work itself.

Safety is always our top priority.

Safety is a matter which does not allow compromises nor shortcuts: peace of mind while being hard at work is priceless. Here are new safety features from the Italian Automatic Bun Divider Rounder that further enhance the overall performance of the machine. They are designed to prevent hazards in daily operations, without hindering nor slowing down the work itself.



Italian Automatic Bun Divider Rounder					
Divisions	Minimum weight	Maximum weight	Basin capacity	Head diameter	Hourly capacity
	gr	gr	kg	mm	pieces / hour
15	150	360	5,5	400	1800
18	120	280	5	400	2100
22	60	220	5	400	2600
30	40	135	4	400	3600
36	34	110	4	400	4300
30s	25	90	2,7	340	3600
52	12	40	2	340	6200