

Australian Bakery & Pizza

Importers and Distributors



Bun Divider/Rounder Erika Record Automat

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.

Any bystanders are protected through the new safety guard mounted on three sides of the machine.

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.



Your Bakery/Pizza Equipment Specialists.

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ADVANTAGES AND TECHNICAL SPECIFICATIONS

- Comes with three light weight, sanitary rounding plates
- No oil above product zone
- Balanced tilting of head for easy cleaning of knives
- Reverse anti-jamming button
- Two-hand push button system for operator safety
- Gradually increased rounding chamber during rounding process
- Oil pump for continuous lubrication of complete mechanical drive system
- Knife and head assembly are easily cleanable since the head can be tilted towards you in a completely balanced fashion
- Base, gear housing, and arch 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, resistant and shatter proof
- Divider knives are of tin plated steel (hot dip application)

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	1600	800	670	499
2	30	25-85				
3	30	30-100				
4	30	40-120				
5	50	18-42				
6	15	150-250				
7	20	70-160				
9	36	20-70				
10	36	25-85				
11	36	30-100				
Shipping weight 699kgs. Shipping case 1753 [H] x 915 [W] x 889 [D]cm						

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