

Australian Bakery & Pizza

Importers and Distributors



Fully Automatic Divider Rounder RAM REX30

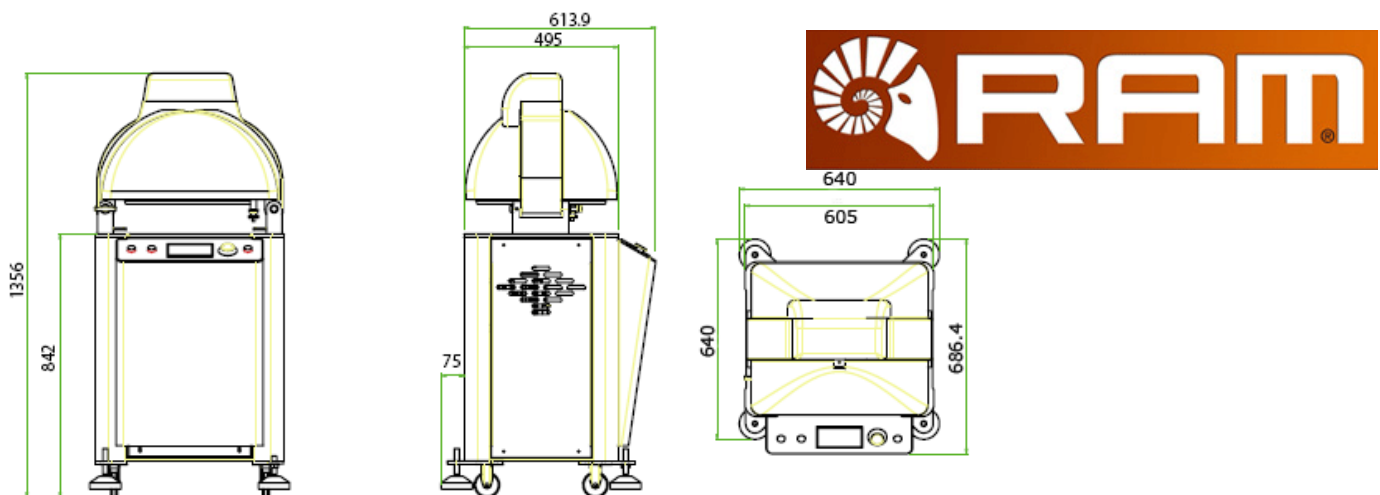
ROLLREX has been designed and built with the baker in mind which is why you can expect to get many years of trouble free operation.

Pressing, Dividing and rounding all by automatic cycle. Cutting with the dough under pressure, double piston and adjustable rounding stroke by PLC controls.



- Structure in stainless steel 18/10 oven-painted
- Stainless steel knives
- Head and dividing disc in cast aluminium for food
- Synthetic rounding plate for food
- Divides and rounds soft or firm dough's
- Low power consumption .75 kW
- Small space requirements
- Easy to remove top covers for ease of cleaning
- Machine total manufactured in Stainless Steel to eliminate rusting
- The head of machine can be tilted for ease of cleaning
- Easy maintenance, no lubrication required
- Machine supplied with 3 x hygiene moulding plates
- Production up to 12.000 pieces per hour cut only or 10,000 per hour dividing and rounding
- Supplied on wheels with lock downs for sturdy operation

The ROLLREX fully automatic divider rounder represents the best value money can buy.



RAM REX30 Divider Rounder	
Divisions	30
Dough Weight	40-135
Capacity	4 Kg
Aperture Opening	70mm
Weight	360Kg
Power	0.75 Kw

Your Bakery/Pizza Equipment Specialists.

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