

# Australian Bakery & Pizza

Importers and Distributors



## Dough Divider and Rounder OEM BM/8 and AS/8



The **BM/8 PORTIONING MACHINE** is able to divide into exact portions dough for pizza, panification and similar products. Thanks to three different extrusion cones with predetermined weight in grams, the range of the obtainable sizes goes from 60 up to 900 grams.

This machine is a necessary tool in pizza restaurants and especially in the industrial field thanks to its precision, easiness in use, quantity and quality of the work.

The dough progress motion is carried out by a slow motion spiral, which reduces as much as possible the dough stresses occurred during the processing stage. The dough is cut and divided into portions by a blade, through a light-sensitive sensor and the complete filling of the constant section part, at the end of the extrusion cones in use.

To grant safety conditions during any working phase, special sensors immediately stop the machine in case of unintentional opening of the inlet hopper or access to elements in motion. Moreover, in order to comply with the relevant requirements, the portioning machine is built according to these specifications and it is made of materials suitable for food processing machinery.

Adding to the Dough Divider the **AS/8 DOUGH ROUNDER** will complete the process work automatically for the pizza maker. The portions you obtain from the Dough Divider and the Rounder can be between 100 and 800 g are well dosed and rounded, ready for the following leavening phase. To give to the obtained balls more homogeneity and compactness, is advisable, especially in case of cooled processing, a second working in the AS/8 Rounding machine.

OEM BM/8 Portioning Machine				
	OEM BM/8		OEM AS/8	
<b>Dimensions</b>	47 x 120 x 63cm [WxDxH]		55 x 99 x 62cm [WxDxH]	
<b>Tank Capacity</b>	30 kg		N/A	
<b>Rounder Capacity</b>	N/A		150 - 800g	
<b>Electrical</b>	415V, Three Phase + N + E (5 pin plug)		0.75Kw, 415V, (3 Phase + E ) 10amp	
<b>Net Weight</b>	105 kg		105Kg	
Cone Specifications				
Cone Code	Diameter	Dough Weight	Suggested Use	Hourly Output
AH09420	50 mm	60 - 250g	150g	820
AH09320	65 mm	150 - 350g	250g	760
AH09020	85 mm	350 - 900g	650g	480

**Your Bakery/Pizza Equipment Specialists.**  
 122 Whitehorse Road, Blackburn, Victoria, Australia. 3130  
 abpatlas@abpatlas.com.au Tel: +61 3 9878 6900 Fax: +61 3 9878 6966