

# Italian Bun Divider Rounder

## Description



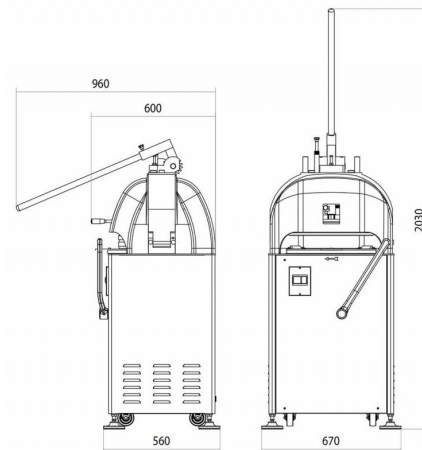
### Manual Bun Divider Rounders.

Manual Bun Divider Rounders 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!

Mechanical machine. Pressing, cutting and rounding are carried out with levers, while the shaping chamber is adjusted using a joystick with numerical scale. The machine is supplied with no. 3 plates.

### Work cycle

1. Insert the plate manually;
2. Adjust chamber opening;
3. Press and cut using the levers;
4. Operate the rounding lever;
5. Remove the plate with shaped balls.



## Italian Bun Divider Rounder Specifications

Italian Bun Divider Rounder SPA M 30	
Divisions	30
Dough Weight	40-135
Capacity	1,2 - 4Kg
Head	400mm
Head Depth	65mm
Weight	173Kg
Hourly Capacity	2700 Pieces / Hour
Power	415V 3 phase 50Hz 10 amp