



BONGARD

Always by your side



| DIVIDER-ROUNDERS

ERIS

Divide and round
twice as quickly
as by hand



FRENCH BAKERY
EQUIPMENT MANUFACTURER



SINCE 1922

ERIS is a divider-rounder with a capacity of up to 52 divisions. It allows a previously weighed piece of dough to be rolled into equal pieces, in a single work cycle. It is available in 3 versions: Semi-Automatic, Automatic and Full Auto.

With a **completely automated process**, the **Full Auto ERIS** divider-rounder improves working time by 50% when compared to manual rounding.

Rapidly round all types of dough, with a max 60% hydration rate. Perfect for pizzas, hamburger buns, brioches, mini appetizers and individual breads.



Consistency
Safety

Productivity
Quality
Versatility



A rounder for a greater production rate

Combining dividing and moulding, **ERIS improves productivity whilst optimising floor space.**

Depending on the model, you can round between **840 dough pieces of 130g per hour** and **6200 dough pieces of 20g.**

In order to maintain this rate, the rounder is delivered with 3 plates. Whilst one person unloads the first balls, another person can continue rounding on the **ERIS.**



A rounder for consistent production

The balls produced are perfectly identical thanks to **ERIS.** To avoid damaging the dough, you can manually adjust the press weight and the rounding time to adapt to the type of dough. **ERIS** thus adapts to your needs through its precision.



A versatile rounder

If you want to diversify production, you can make dough balls with different weights and sizes with the same machine, by simply changing the option cutting heads and plates.



ERIS was created to be ergonomic and sustainable

An ergonomic rounder

Easy to clean:

Rotating structure for easier head removal



Durable, robust construction:

Stainless steel knives and steel structure

Easy to move:

Mounted on castors and fitted with an ergonomic handle

Precision:

Press weight adjustment bar



Safety:

A safe rounder thanks to its cover



Efficiency:

Plastic coated rounding plate



Work in complete safety with ERIS

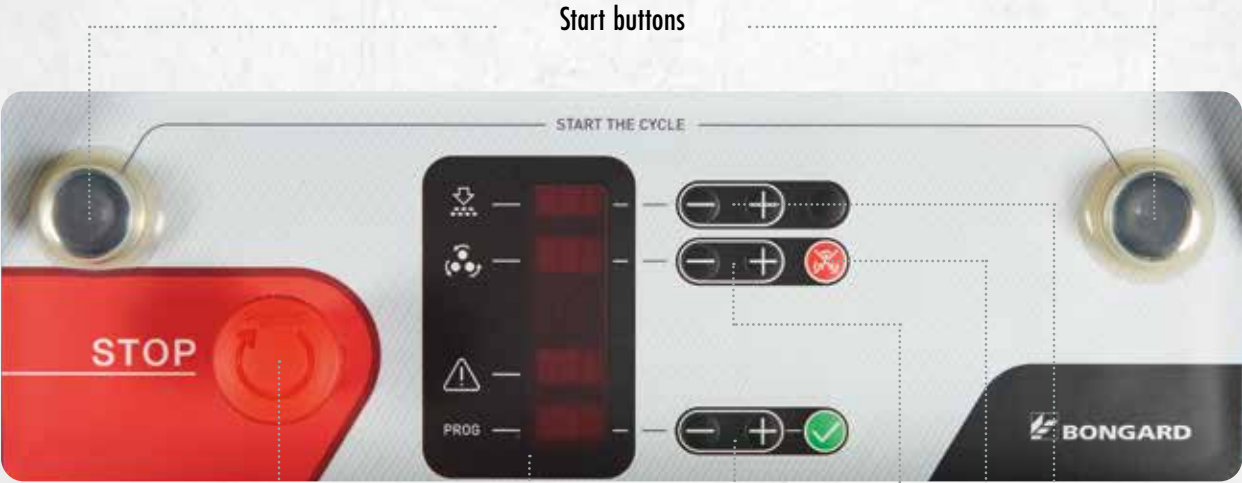


Our commitment to safety goes beyond self-certification since we have our equipment audited by an external independent body.



Precise control to adapt to the type of dough being processed

Control panel for the Full Auto model



Emergency stop push-button

Indicates the current program

Start buttons

Pre-recorded program research button

Setting for duration and number of pressing times cycles (in seconds)

Button to rounding

Setting for duration and number of rounding cycles (in seconds)

Our experts at your service

Our sales expertise

Our sales and installation teams are here to help you carry out your project: they offer equipment and bakery layout recommendations adapted to your production process.

For the French market, we also offer a service dedicated to financial leasing: Bongard Finance. An agile financing method that preserves cash flow, a first in the bakery and pastry goods market.

Our business expertise

Our 320 m² showroom and laboratory at our head office in Holtzheim is available on request for you to test our equipment according to your own manufacturing process.

Our expert master bakers come to your bakeries, at your request, all over the world, to train you on our machines.

Our technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. You can choose a maintenance contract associated with an extended warranty in order to sustainably optimise the operation of your equipment and avoid costly downtime.

BONGARD provides training to technicians from dealerships and distributors in order to ensure the proper functioning and durability of your equipment. Our dealers and distributors have access to an online platform containing technical information and allowing them to order some 5,000 references of original spare parts, shipped within 24 to 48 hours.



ERIS Technical Data

Technical characteristics			Number of divisions - dough ball diameter				
		Models	14-4	30-3	30-4	36-4	52-3
Performance							
Number of divisions			14	30	30	36	52
Dough piece weight	minimum (g)	on all models	130	30	40	33	20
	maximum (g)		261	86	122	101	50
Theoretic cadence*	(p/h)	ERIS SA	840	1800	1800	2200	3100
		ERIS A	1100	2400	2400	2900	4200
		ERIS FA	1700	3600	3600	4300	6200
Power	(kW)	ERIS SA	0.55	0.55	0.55	0.55	0.55
		A ERIS / FA ERIS	1.3	1.3	1.3	1.3	1.3
Dimensions and weight							
Loading height	(mm)	ERIS SA	914	914	914	914	914
		A ERIS / FA ERIS	1120	1120	1120	1120	1120
Overall	(mm)	ERIS SA	625 x 625	625 x 625	625 x 625	625 x 625	625 x 625
		A ERIS / FA ERIS	625 x 625	625 x 625	625 x 625	625 x 625	625 x 625
Height	(mm)	ERIS SA	1455	1455	1455	1455	1455
		A ERIS / FA ERIS	1759	1759	1759	1759	1759
Height arms raised	(mm)	ERIS SA	2161	2161	2161	2161	2161
		A ERIS / FA ERIS	1759	1759	1759	1759	1759
Net weight	(kg)	ERIS SA	400	400	400	400	400
		A ERIS / FA ERIS	440	440	440	440	440

*For continuous equipment operation

	14-4	30-3	30-4	36-4	52-3
Control Type					
Semi-Automatic (SA ERIS)	€	€	€	€	€
Automatic (A ERIS)	€	€	€	€	€
Full-Auto (FA ERIS)	€	€	€	€	€
Characteristics					
Round bowl	•	•	•	•	•
3 rounding plates	•	•	•	•	•
Divisions					
14	•	-	-	-	-
30	-	•	•	-	-
36	-	-	-	•	-
52	-	-	-	-	•
Power supply voltage					
3N ~ 400 V	•	•	•	•	•
Options					
Extra rounding plate	€	€	€	€	€
Additional dividing heads	€	€	€	€	€
Round dough tub (Ø 380mm)	€	€	€	€	€
Mobile rack for 8 tubs	€	€	€	€	€
Dough container 170L	€	€	€	€	€

**Non interchangeable head on the SA Eris

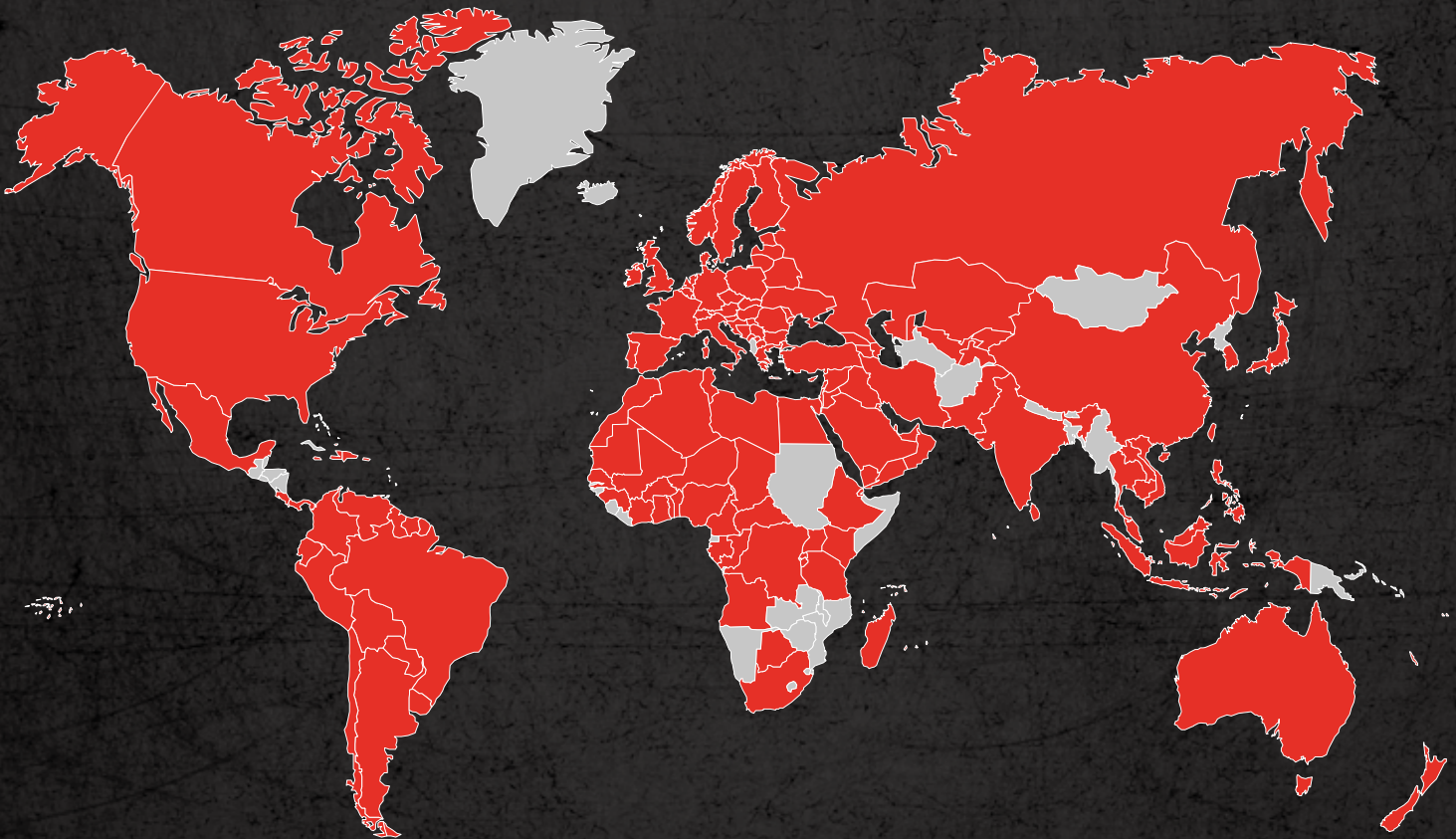


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BONGARD, French manufacturer of bakery equipment since 1922, relies on a network of exclusive dealers continuously trained on all our ranges to ensure 7/365 commercial and technical service throughout France and the French overseas departments and territories. **BONGARD** is also distributed in more than 140 countries around the world.


To find a distributor near you, please go to:
<https://www.bongard.fr/en/distributor/>




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BONGARD

32 route de Wolfisheim - 67810 HOLTZHEIM (France) - Tel. +33 3 88 78 00 23 - www.bongard.fr - bongard@bongard.fr

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