

Eris A.



Automatic bun divider-rounder

Performances

- From 14 to 52 divisions, depending on models
- Supplied with 3 synthetic dividing & moulding trays

The advantages

- Dough pieces regular in size & weight
- Easy to clean
- Manual adjustment of the pressure depending on the type of dough
- Supplied with 3 synthetic dividing & moulding trays
- Compared to manual rounding:
 - Working ergonomics outstandingly improved
 - Significant labor time savings (at least 50%)
- Robust construction
- Equipment complying with European safety standards

Use

The ERIS Automatic bun-divider is designed to cut and shape the dough into round dough pieces in the same work cycle.

Operating principle

Once weighted, the dough is placed on a division disk placed between the «head» of the machine and the platform. The «head» is then lowered and blades come down to cut the dough. Then, in a few movements, the oscillating platform forms the dough into perfectly identical round dough pieces. The number of divisions and weight of the dough pieces depend on the machine selected.

Specificities of the " Automatic " model:

- Division device by hydraulic jack and motorised rounding oscillating platform controlled by a lever.
- Manual adjustment of eccentric movement with the operating handle.
- Setting with volume/ weight bar depending on dough type.
- Rounding and pressing time is adjusted by the operator.
- Dividing disc can be cleared & tipped to the front for cleaning.
- The dividing head & dividing + moulding trays are interchangeable from one model to another, whilst keeping the same machine body.

Construction

- Cast iron base on castors
- Aluminium alloyed and Teflon coated dividing disc
- Aluminium alloyed oscillating platform
- Stainless steel knives
- Mechanical pressing and cutting movement
- Electro-mechanical rounding
- Quiet belt drive
- Removable pressing handle
- Supply voltage : 400 V 3 PH 50 Hz

ERIS A. bun divider rounder

	ERIS A 14-4	ERIS A 30-3	ERIS A 30-4	ERIS A 36-4	ERIS A 52-3
Bowl					
Round	■	■	■	■	■
Divisions					
14	■	❖	❖	❖	❖
30	❖	■	■	❖	❖
36	❖	❖	❖	■	❖
52	❖	❖	❖	❖	■
Control Type					
Automatic	■	■	■	■	■

Power supply					
3N~ 400 V	■	■	■	■	■

Accessories					
Models	14-04	30-3	30-4	36-4	52-3
Plastic dough vat 380 mm. Depth 120 mm	€	€	€	€	€
Mobile rack for 8 vats : H 1880 x D 585 x W 575 mm	€	€	€	€	€
Plastic container on rack. Capacity : 170 litres	€	€	€	€	€
Interchangeable head (Sold with 3 trays)	€	€	€	€	€

Technical features (indicative values)						
Models		ERIS A 14-4	ERIS A 30-3	ERIS A 30-4	ERIS A 36-4	ERIS A 52-3
Performance						
Number of divisions		14	30	30	36	52
Dough piece weight	minimum (g)	86	30	40	33	17
	maximum (g)	261	86	122	101	50
Theoric cadence*	(p/h)	2800	6000	6000	7200	10400
Power	(kW)	1,3	1,3	1,3	1,3	1,3
Dimensions and weight						
Loading height	(g)	1120	1120	1120	1120	1120
Overall	(mm)	625 x 625	625 x 625	625 x 625	625 x 625	625 x 625
Height	(mm)	1759	1759	1759	1759	1759
Net weight	(kg)	440	440	440	440	440

* Depending upon operator efficiency and production flow

Packing							
Mainland (Cardboard box on palett)	Models		ERIS A 14-4	ERIS A 30-3	ERIS A 30-4	ERIS A 36-4	DB3 A 52-3
	Width	(mm)	750	750	750	750	750
	Length	(mm)	900	900	900	900	900
	Height	(mm)	1850	1850	1850	1850	1850
	Weight	(kg)	460	460	460	460	460
By Sea (Wooden Crate)	Models		ERIS A 14-4	ERIS A 30-3	ERIS A 30-4	ERIS A 36-4	DB3 A 52-3
	Width	(mm)	800	800	800	800	800
	Length	(mm)	950	950	950	950	950
	Height	(mm)	1850	1850	1850	1850	1850
	Weight	(kg)	460	460	460	460	460