



## Semi 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 Semi 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 " Semi Automatic " model:

- Dividing device by manual lever and motorized oscillating platform.
- 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.

### 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
- Electromechanical rounding
- Quiet belt drive
- Removable pressing handle
- Voltage : 400 V 3 PH 50 HZ

# ERIS S.A. bun divider rounder

	ERIS SA 14-4	ERIS SA 30-3	ERIS SA 30-4	ERIS SA 36-4	ERIS SA 52-3
<b>Bowl</b>					
Round	■	■	■	■	■
<b>Divisions</b>					
14	■	❖	❖	❖	❖
30	❖	■	■	❖	❖
36	❖	❖	❖	■	❖
52	❖	❖	❖	❖	■
<b>Control Type</b>					
Semi-automatic	■	■	■	■	■

<b>Power supply</b>					
3N~ 400 V	■	■	■	■	■

<b>Accessories</b>					
Models	14-04	30-3	30-4	36-4	52-3
Round 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 liters	€	€	€	€	€
Interchangeable head (Sold with 3 trays)	❖	❖	❖	❖	❖

<b>Technical features (indicative values)</b>						
Models		ERIS SA 14-4	ERIS SA 30-3	ERIS SA 30-4	ERIS SA 36-4	ERIS SA 52-3
<b>Performance</b>						
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)	0.55	0.55	0.55	0.55	0.55
<b>Dimensions and weight</b>						
Loading height	(g)	914	914	914	914	914
Overall	(mm)	625 x 625	625 x 625	625 x 625	625 x 625	625 x 625
Height	(mm)	1455	1455	1455	1455	1455
Arms raised Height	(mm)	2161	2161	2161	2161	2161
Net weight	(kg)	400	400	400	400	400

\* Depending upon operator efficiency and production flow

<b>Packing</b>							
<b>Mainland (Cardboard box on pallet)</b>	Models		ERIS SA 14-4	ERIS SA 30-3	ERIS SA 30-4	ERIS SA 36-4	ERIS SA 52-3
	Width	(mm)	750	750	750	750	750
	Length	(mm)	900	900	900	900	900
	Height	(mm)	1700	1700	1700	1700	1700
	Weight	(kg)	420	420	420	420	420
<b>By Sea (Wooden Crate)</b>	Models		ERIS SA 14-4	ERIS SA 30-3	ERIS SA 30-4	ERIS SA 36-4	ERIS SA 52-3
	Width	(mm)	800	800	800	800	800
	Length	(mm)	950	950	950	950	950
	Height	(mm)	1750	1750	1750	1750	1750
	Weight	(kg)	420	420	420	420	420