

ITALIAN A30 Auto Divider Rounder

**INDUSTRY
KITCHENS**

www.industrykitchens.com.au 1800 611 058

Automatic Bun Divider Rounders 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.



Automatic machine. Pressing, cutting and rounding are carried out automatically.

This Italian divider rounder represents the best value money can buy.

The dough divider rounder has been designed and built with the baker in mind which is why you can expect to get many years of trouble free operation.

Pressing, dividing and rounding (floating plate motorized) working cycle by levers

- Structure in stainless steel 18/10 oven-painted
- Stainless steel knives
- Head and dividing disc in cast aluminium for food
- Synthetic rounding plate for food
- Divides and rounds soft or firm doughs
- Low power consumption .55 kW
- Small space requirements
- Easy to remove top covers for ease of cleaning

1. The head of machine can be tilted for ease of cleaning
2. Easy maintenance, no lubrication required
3. Machine supplied with 3 x hygiene moulding plates
4. Production up to 3,600 pieces per hour cut only or 3,000 per hour dividing and rounding
5. Supplied on wheels with lock downs for sturdy operation
6. **Divider Rounder available in 15, 18 and 22 Divisions – by request.**



Please note, min/max weights are purely indicative, and can vary based on daily dough conditions & dough leavening.
Dough ball weights can vary by approx. 3-4%

ITALIAN A30 AUTO DIVIDER ROUNDER

Divisions	30
Dough Weight	40-135 g
Basin Capacity	4 kg
Hourly Capacity	3600 pieces / hour
Dimensions	700 x 660 x 1450 mm
Aperture Opening	65 mm
Weight	245 kg
Power	415V/3/50Hz - 10 AMP
Warranty	1 Year
PRICE	\$31,290.00 + GST

Any products out of stock may be subject to price increases on incoming stock. Please check with ABP Atlas for current availability.