



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
- No unnecessary pressure on the dough
- Easy to clean
- Manual adjustment of the weight depending on the type of dough

Use

The ERIS S.A is designed to cut and shape the dough into round dough pieces in the same work cycle.

Operating principle

Once weighed, 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.

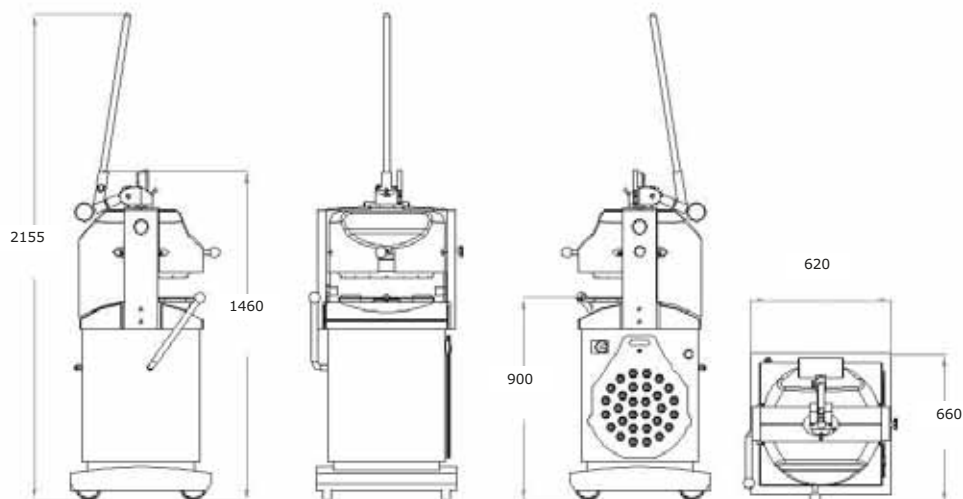
Specificities of the "Manual" model:

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

ERIS S.A. Bun divider rounder



Models
ERIS SA 14-4
ERIS SA 30-3
ERIS SA 30-4
ERIS SA 36-4
ERIS SA 52-3

Accessories	14-04	30-3	30-4	36-4	52-3
Models					
moulding tray	■	■	■	■	■
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)	❖	❖	❖	❖	❖

Technical features (indicative values)						
Models		ERIS SA 14-4	ERIS SA 30-3	ERIS SA 30-4	ERIS SA 36-4	ERIS SA 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
Output	(p/h)	2800	6000	6000	7200	10400
Power	(kW)	0.55	0.55	0.55	0.55	0.55
Dimensions and weight						
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

Packing		Models	ERIS SA 14-4	ERIS SA 30-3	ERIS SA 30-4	ERIS SA 36-4	ERIS SA 52-3
Mainland (Cardboard box on pallet)	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
By Sea (Wooden Crate)	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