



DIVIDER & ROUNDER

Automatic and manual
bun rounding dividers

 **PIZZAGROUP**

THE RIGHT PIZZA XPERIENCE.

GENERAL FEATURES



Perfect shape: 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



New safety features that further enhance the overall performance our machines. They are designed to prevent hazards in daily operations, without hindering nor slowing down the work itself



Automatic version: hydraulic machine, with two cylinders for pressing, one cylinder for cutting and one for rounding. Control panel that allows adjustment of pressing, rounding and shaping chamber opening times. Knife cleaning button. Can store up to 9 different programs



Manual version: mechanically driven machine. The step of pressing, cutting and end rounding is carried out with the levers of the forming chamber while the adjustment is made by means of a yoke with a numerical scale

BASIN

Divisions	11	15
Min weight	0,39 lb 180 g	0,33 lb 150 g
Max weight	1,10 lb 500 g	0,79 lb 360 g
Basin capacity	12,1 lb 5,5 kg	12,1 lb 5,5 kg
Head diameter	15,7" 40 cm	15,7" 40 cm
Hourly capacity (pz/h)	1300	1800

SIZE AND CONFIGURATION

TECHNICAL SPECIFICATION

Voltage	208 V
Phase	3
Frequency	60 Hz

Dimension of automatic version	23,6 x 27,5 x 43,3 (57 max) h in 60 x 70 x 110 (145 max) h cm
Dimension of manual version	26,7 x 24 x 59 h in 68 x 61 x 150 h cm

SHIPPING INFORMATION

Crate 1

Model	Packaging width	Packaging length	Packaging high	Packaging weight
DR 11 manual	30,7" 78 cm	29,1" 74 cm	62,9" 160 cm	485 lb 220 kg
DR 15 manual	30,7" 78 cm	29,1" 74 cm	62,9" 160 cm	485 lb 220 kg
DR 11 automatic	30,7" 78 cm	29,1" 74 cm	62,9" 160 cm	606,2 lb 275 kg
DR 15 automatic	30,7" 78 cm	29,1" 74 cm	62,9" 160 cm	606,2 lb 275 kg