

Manual – Bun Dividing Rounder

Item: 47582 Model: BE-IT-0015M
47583 BE-IT-0030M

Cut and shape raw dough into uniform balls for making buns, rolls, or other baked goods.

The ideal machine for your work, whether you are a bakery, a restaurant or a catering service



FRONT VIEW



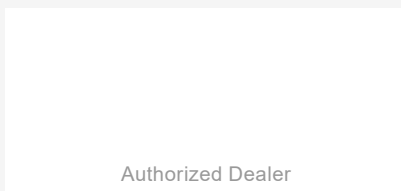
BACK VIEW

FEATURES

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.

MATERIALS

- Frame in electro-welded, painted steel
- Coating in painted steel or stainless steel
- Basins in anticorodal aluminum MG5 with anodising
- Knives and grids in stainless steel 304
- Inner cover surface and press surface made of food-grade plastic PE500
- Plates made of food-grade plastic PETG
- Ring made of aluminum with chemical nickel-plating

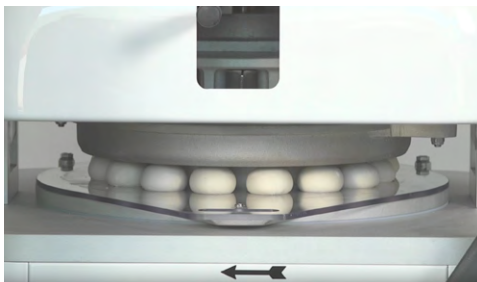
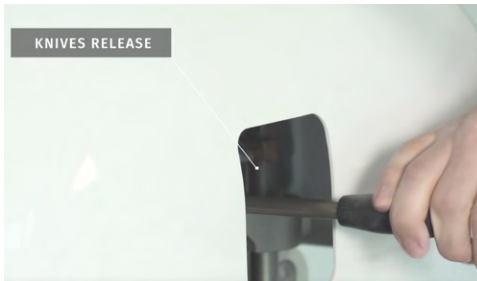
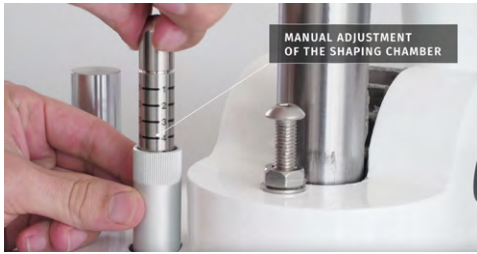


Authorized Dealer

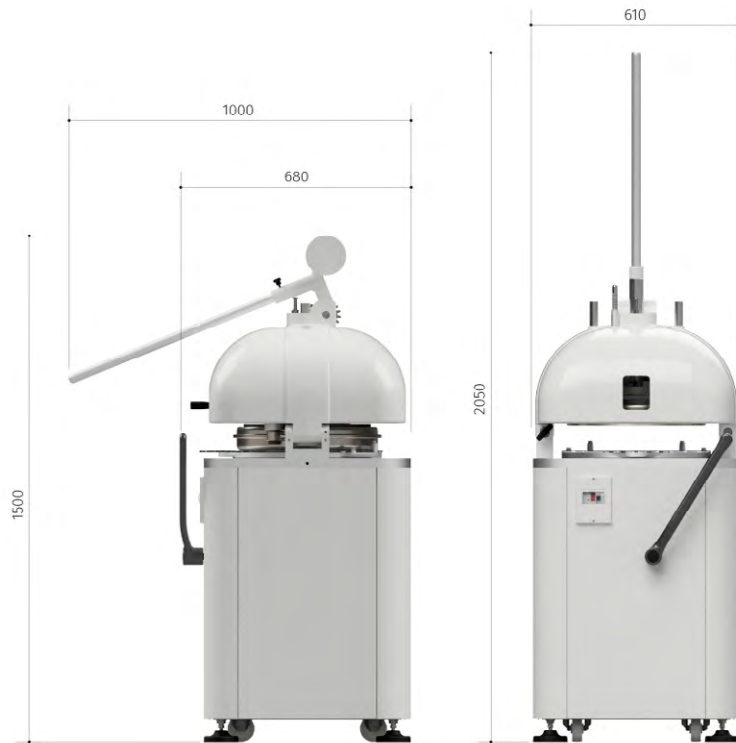


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ITEM: 47582 | 47583



TECHNICAL DRAWING & DIMENSIONS



TECHNICAL SPECIFICATIONS		
Item	47582	47583
Model	BE-IT-0015M	BE-IT-0030M
Description	Manual	
Electrical	220V / 60Hz / 3	
Number of Divisions	15	30
Minimum Product Weight	150 g	
Maximum Product Weight	360 g	
Capacity	12.1 lbs. / 5.5 kg.	
Head Diameter	15.7" / 400 mm	
PSI per Hour	261	
Net Dimensions (WDH)	24" x 26.8" x 80.7" / 610 x 680 x 2050 mm	
Gross Dimensions (WDH)	30" x 29" x 66" / 760 x 730 x 1670 mm	
Net Weight	396.8 lb. / 180 kg.	

