



Joanna Levin Hamburg -
bakery machinery

Hammonia Bun Divider and Rounder



Hammonia Bun Divider and Rounder is available in fully automatic and semi-automatic. An up-to-date bun divider and rounder has to be:

- Accurate
- Comfortable
- Easy in maintenance
- Ergonomic (work height 1.000 mm)
- Gentle to the dough

Well, that is our Hammonia D/R.

The Hammonia Bun divider and round is characterized by:

- Powered dough dividing and rounding with user-friendly control panel and simple two-hand operation for extra safety
- Programmable pressing and rounding times for higher operator productivity
- Regular shaped and consistent dough products as a result of accurate rounding time programming
- Divide-only, press-only and cleaning positions
- Easily interchangeable dividing disc with maximum flexibility for work ranges from 16 g to 250g.
- Unique easy forward-tilting system provides user-friendly, efficient and safe opening for cleaning
- Energy efficient with automatic motor switch only operating when machine is rounding
- Extremely stable, even during rounding, because of heavy cast iron foot counter-weight with overhang and widely placed wheels
- With cast iron footing on wheels extra stable and easy movable
- Stainless steel dividing knife , laser welded for utmost precision

Hammonia Bun Divider and Rounder

- Coated anodized aluminium dividing disc
- Stable, smooth and quiet in daily operation
- Easy cleaning with minimum maintenance required
- Moulding plates of red, multi-layer material. Made in Germany and almost unbreakable
- Three moulding plates included

Technical Specifications Bun Divider Rounders

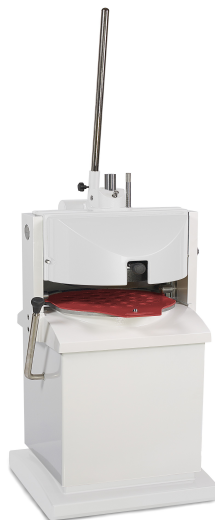
| Type * | Divisions | Weight range (gr)** | Dough capacity (kg) ** | Disc dimension (mm) | Head depth (mm) | Hourly capacity (pc/h) *** |
|--------|-----------|---------------------|------------------------|---------------------|-----------------|----------------------------|
| 2/30 | 30 | 25 - 85 | 0.8 - 2.6 | 325 | 82 | 6000 |
| 3/30 | 30 | 30 - 100 | 0.9 - 3.0 | 364 | 82 | 6000 |
| 3/36 | 36 | 25 - 85 | 0.9 - 3.1 | 364 | 82 | 7200 |
| 3/52 | 52 | 16 - 45 | 0.8 - 2.3 | 364 | 82 | 10400 |
| 4/14 | 14 | 130 - 250 | 1.8 - 3.5 | 400 | 82 | 2800 |
| 4/30 | 30 | 40 - 130 | 1.2 - 3.9 | 400 | 82 | 6000 |
| 4/36 | 36 | 30 - 110 | 1.1 - 4.0 | 400 | 82 | 7200 |

* head depth of all dividing discs is 82mm ** depending on dough consistency *** depending on operator efficiency and production flow

Power: 1.3 kw

Dimensions: 62 x 62 x 155 cm

The machine is also available in semi-automatic version with pushing rod. (Mdl. DRM). The semi-automatic version has a 3 phase AC motor with 0,55 KW.



For further information please contact us.