



Joanna Levin Hamburg -
bakery machinery

Hammonia Divider & Rounder



The Hammonia Divider & Rounder RO is a versatile machine to produce a wide range of products. Also soft and sticky dough, or heavy dough can be processed. The dough is easily fed into the RO 2's hopper, which holds up to 15 kg. Here the dough is delicately drawn in, without undue pressure and without causing creases, thus saving time and effort.

No Damage - The dough pieces are cut and rounded in the same chamber. A special measuring system makes a very smooth working procedure possible, thus reducing damage to the dough. The required weight is simply and precisely selected, by using the hand wheel. The RO2 rounding unit system uses a rounding plate, similar to that of a simple semi-automatic divider plate, with stepless speed selection. The rounding plate is coated with a "non-stick" Teflon material for soft, cool and sticky dough. In order to avoid the dough sticking, in addition the rounding plate can be raised after each rounding process. The rounding height is adjusted manually. The dough pieces can be separated easily from the plate, as well as from the drum and are placed on the spreading belt facing downwards.

Weight range	
Standard	Special production:
30 - 85 gr.	60 - 130 gr.
35 - 90 gr.	90 - 180 gr.
40 - 100 gr.	15 - 55 gr. (3-rows only)
45 - 110 gr.	30 - 150 gr.
50 - 115 gr.	



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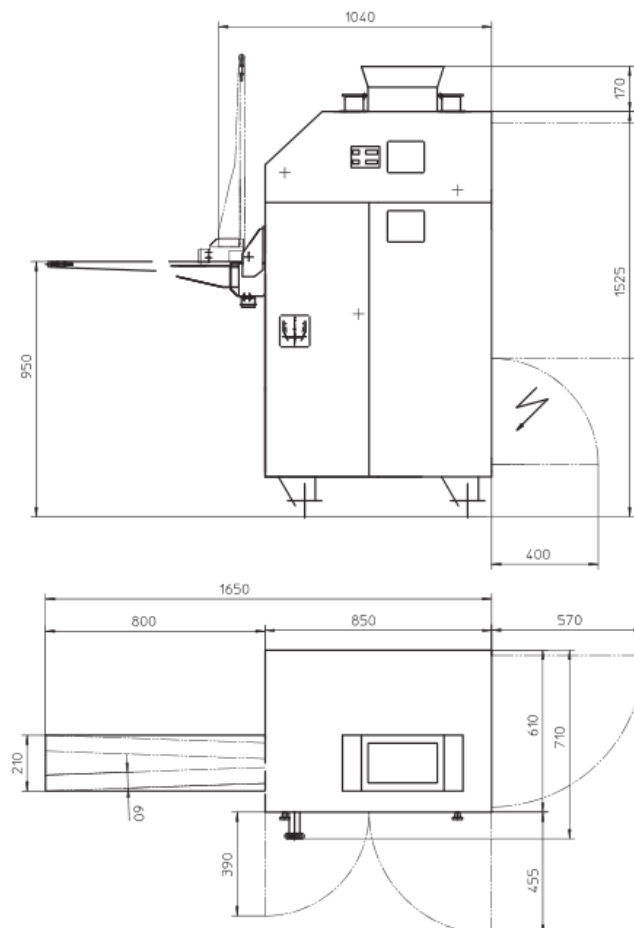
Hammonia Divider & Rounder

Output / hour: max. 3.200 pieces per hour
 min. 1.950 pieces per hour

Technical data:

Weight of machine: 615kg
Tension: 400V /3 Phase/ 50HZ or 200V
Connection load: 1.2kW
Fuse: 16A

Stepless adjustable. Dough weight may vary depending on dough consistency and density, as well as on mixing procedures.



For further information please contact us.

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