

The Bun Divider Rounder
with the good feeling for quality.

The **OPTIMAT** is known worldwide for its outstanding, quality stimulating working method.

The **OPTIMAT** treats all kinds of dough, even sticky, soft or well risen dough, gently and utmost carefully.

The approved Eberhardt-hydraulic makes it possible.

The sensitivity of the **OPTIMAT** for the dough origins from the hydraulic DAS system. With this the **OPTIMAT** adjusts independently to doughs of all types and consistencies.

Moulding procedure and the movement of the dividing disk are synchronized, the way that the to be rounded dough pieces have at any time the ideal moulding space available.

Thus you achieve optimally round moulded dough pieces for pastry of best handicraft quality.

More than 50 % time saved compared to semi automatic Bun Divider/Rounders.

While the **OPTIMAT** is automatically pressing, dividing and moulding, you already can put dough on the next plate or remove the ready moulded dough pieces from the previous one.

The OPTIMAT is working very reliably and safe.

A further advantage of the hydraulic working method is its reliability and safety. You surely know: Hydraulic techniques get used worldwide, wherever things depend on their important and positive characteristics.



OPTIMAT

**Progressive –
Approved – Safe.**

The OPTIMAT is simple, quick and safe to operate.

The ergonomically convenient One-Hand-Security-Operating is the successful combination of simple handling plus a quick, but at the same time also safe, working method.



You enter the moulding plate with its portion of dough – which you do not have to flatten very much – into the machine. Raise the visor for a moment – and the **OPTIMAT** starts working on its own, safe and without further work from your side.

When the **OPTIMAT** has the dough divided and moulded the visor opens automatically and you can take out the moulding plate with the optimally divided and moulded dough pieces on it.



The OPTIMAT is easy to service and to clean.

Without tools the top cover can simply be taken off, so that the rust-free light-metal dividing head is easily accessible for cleaning. The stainless steel dividing knife and the retaining ring you can remove for cleaning.

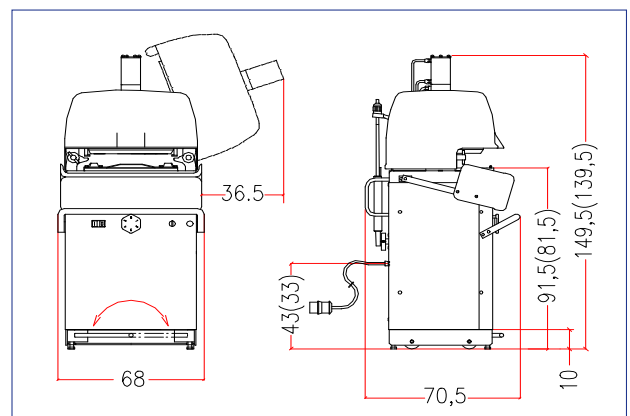


The hydraulic is maintenance-free.

Optional Extras for OPTIMAT Chassis Optimobil and Bumper

With the Optimobil the **OPTIMAT** can flexibly be moved to different working places, or easily be moved away for cleaning of the working ground. In working position the OPTIMAT stands vibration-free and safe on four adjustable feet.

Dimensions in brackets =
without Optimobil
Weight ca. 360 kg / 800 pounds
hourly aoutput approx.:
up to 12.000 pieces
electrical power: 0,75 KW



Size	Number of divisions	Total dough amount		Single pieces	
		ca. gram	ca. lbs	ca. gram	ca. ozs
3	30	900 – 2800	2 – 6 1/2	30 – 93	1 – 3 1/4
4	30	1200 – 4000	2 1/2 – 8	40 – 135	1 3/8 – 4 3/4

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