

Hammonia Bread Divider & Rounder

Simply to use

Dough is easily fed into the RO's funnel which holds up to 25 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 using the hand wheel. The RO rounding unit system – as with 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 strong sticking dough, in order to avoid the dough sticking in addition to this 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.

Hammonia RO 4 / 5 / 6



Weight range:

Standard:

- 30 – 85 gr.
- 35 – 90 gr.
- 40 – 100 gr.
- 45 – 110 gr.
- 50 – 115 gr.

Output / hour:

- 4-rows – max. 6.000 pcs /hour
- 5-rows – max. 7.500 pcs /hour
- 6-rows – max. 9.000 pcs /hour

Technical data:

Weight of machine: 1.100 kg
 Required power: 400V/3Ph/50Hz
 or 200V

Special Production:

- 60 – 130 gr.
- 90 – 180 gr.
- 30 – 150 gr.

Connection load: 2,0 kW
 Fuse: 16 Amps

Technical specification are subject to change without prior notice.

Steplessly adjustable.

Dough weight may vary depending on dough Consistency and density, as well as mixing procedures.

