



Joanna Levin Hamburg -
bakery machinery

Hammonia Bread Divider and Rounder



The Hammonia Bread Divider and Rounder is an accurate, reliable and compact machine. It is suitable for all kinds of dough, working by the suction-dividing principle. This procedure does not damage the dough at all.

The machine combines two machines in one, but it takes just the space of a normal divider. The Divider-Rounder provides rounded pieces with a very good result, due to the adjustable rounder sheet, that can be adapted to the size of the piece.

The Hammonia Bread Divider and Rounder is available with several pistons. The dividers for small pieces can be manufactured with 1 to 6 pistons. In case of large dough pieces, the number of pistons ranges usually from 1 to 3, although it can be adapted to the client's needs.

Model*	SDR 40	SDR 60	SDR 80	SDR 90	SDR 100	SDR 110	SDR 120	SDR 135	SDR 150
Weight per pcs. (gr)	15-85	20-200	30-300	40-400	50-500	60-600	100-1.000	125-1.250	150-1.500

*Also available as model SD, without rounding device.

Capacity per piston: about 1.000 – 1.800 pieces per hour

Power 1,5 kW (2 HP)

Dimension in mm (l x w x h)

SD: 1900 x 720 x 1350

SDR: 1900 x 720 x 1350

Net weight

SD = 530 kg

SDR = 550 kg



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Available optional extras

- Pressure hopper 120kg
- Hopper 100kg/ 160kg / 200kg
- Stop-selection piece counter
- Electronic frequency inverter
- Electronic weight controller
- Belt rounder
- Working table with rounder
- Long model (+30 cm table)
- Piston size over 135 mm



For further information please contact us.

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