



AUTOMATIC ROUNDING DIVIDER MODEL: MSRSAUT11

Rounding dividers simplify preparation, dividing large portions of dough into evenly rounded balls within seconds. Simply program your settings, place a portion of dough onto the tray, and the machine will press, cut and shape the dough into evenly rounded balls using blades and an oscillating movement. With a medium consistency dough, the machine can repeatedly produce dough balls varying in weight by no more than 3-4%.

FEATURES:

- Save up to 9 different programs
- Simple controls:
 - + Start Button
 - + Emergency STOP button
 - + Digital display
 - + Knob to control programs and working times
- 3 programmable parameters:
 - + Pressing time
 - + Rounding time
 - + Size
- 3 working phases
 - + Pressing
 - + Cutting
 - + Rounding
- Adjustable feet
- 2 x casters beneath the front end to aid in displacement

CONSTRUCTION:

- Frame in electro-welded painted steel
- Heads in MG5 Anticorodal anodized aluminum
- Knives in stainless steel AISI 304
- Shaping plates made of highly durable PETG plastic
- Head ring in nickel-plated aluminum
- Oil for hydraulic control unit: H32



TIPS FOR BEST RESULTS

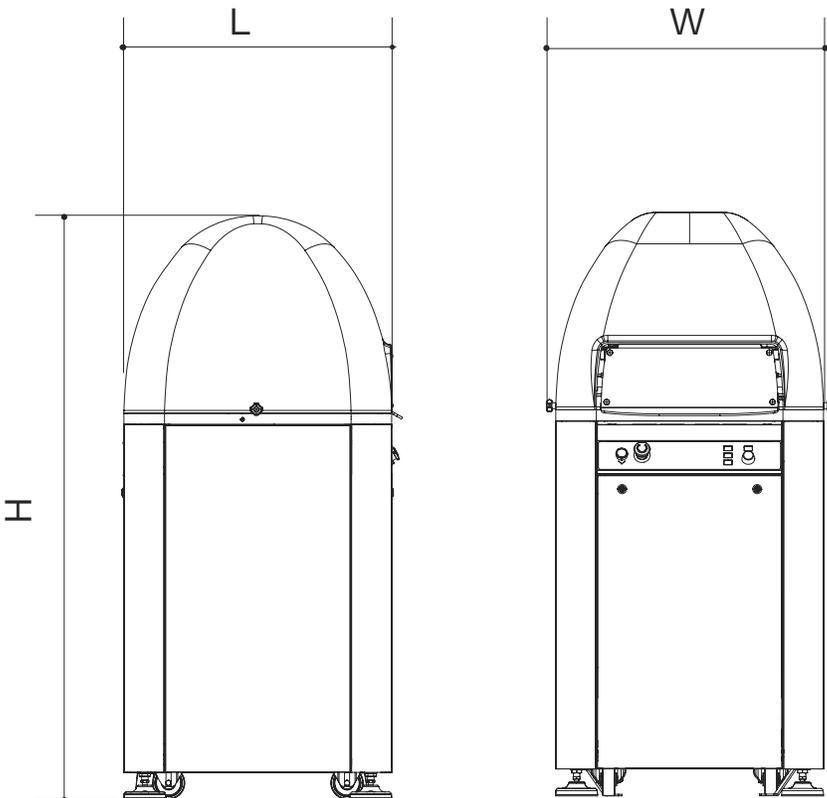
- Do not put flour on the shaping plate
- Ensure adequate pre-leavening time for the dough
- The dough must stay inside the plate imprints
- If sticky, lightly dust some flour on top of the dough



POWER	DIVISIONS	WEIGHT MIN	WEIGHT MAX*	TRAY CAPACITY	Ø HEAD DIAMETER	HEAD DEPTH	HOURLY**	MACHINE DIMENSIONS	NET WEIGHT	SHIP DIMENSIONS	SHIP WEIGHT
208-220V (3PH), 1300W, 6.6A	11	180 g	500 g	5.5 kg	400 mm	65 mm	1300 pcs./h	660 x 700 x 1450 mm	230 kg	74 x 78 x 170 cm	250 kg
		0.4 lbs	1.1 lbs	12 lbs	15.75"	2.6"		26" x 27.6" x 57"	507 lbs	29" x 31" x 67"	551 lbs

* The min./max weights are provided purely as an indication and can vary based on the degree of dough leavening.

** Hourly production rates are approximate (tests conducted in an equipped laboratory).



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