

1Ph, Manual – Bun Dividing Rounder

Item: 48582 Model: BE-IT-15M-1P
48583 BE-IT-30M-1P

Cut and shape raw dough into uniform balls for making buns, rolls, or other baked goods.

The ideal machine for your work, whether you are a bakery, a restaurant or a catering service



FRONT VIEW



BACK VIEW

FEATURES

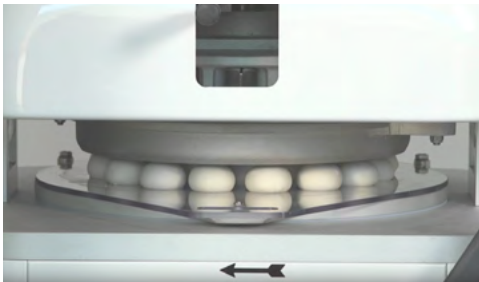
Mechanically driven machine. The step of pressing, cutting and end rounding is carried out with the levers of the forming chamber while the adjustment is made by means of a yoke with a numerical scale.

MATERIALS

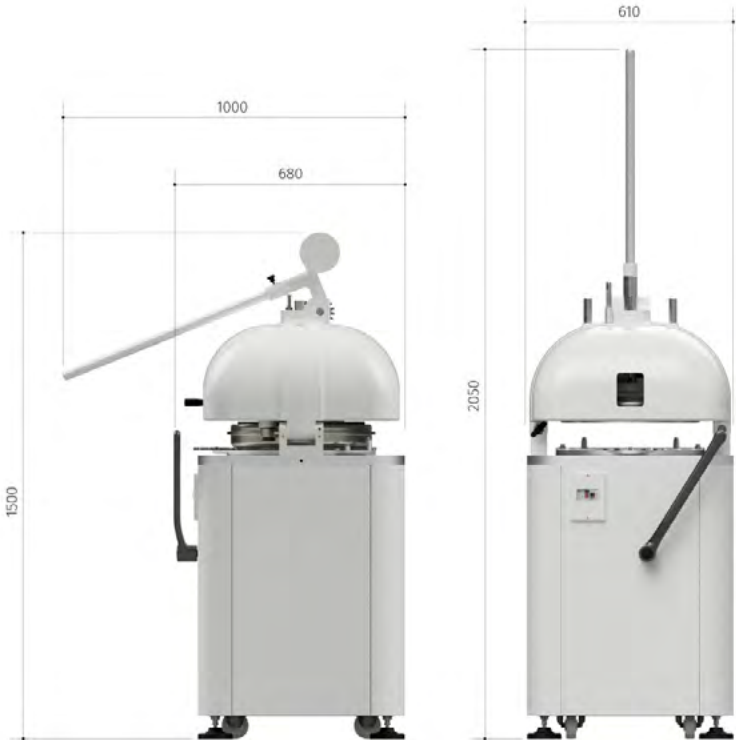
- Frame in electro-welded, painted steel
- Coating in painted steel or stainless steel
- Basins in anticorodal aluminum MG5 with anodising
- Knives and grids in stainless steel 304
- Inner cover surface and press surface made of food-grade plastic PE500
- Plates made of food-grade plastic PETG
- Ring made of aluminum with chemical nickel-plating



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TECHNICAL DRAWING & DIMENSIONS



TECHNICAL SPECIFICATIONS		
Item	48582	48583
Model	BE-IT-15M-1P	BE-IT-30M-1P
Description	Manual	
Electrical	220V / 60Hz / 1Ph	
Number of Divisions	15	30
Minimum Product Weight	150 g	
Maximum Product Weight	360 g	
Capacity	12.1 lbs. / 5.5 kg.	
Head Diameter	15.7" / 400 mm	
PSI per Hour	261	
Net Dimensions (WDH)	24" x 26.8" x 80.7" / 610 x 680 x 2050 mm	
Gross Dimensions (WDH)	30" x 29" x 66" / 760 x 730 x 1670 mm	
Net Weight	396.8 lb. / 180 kg.	

