

# NEW! Fully Automat Classic Divider/Rounder



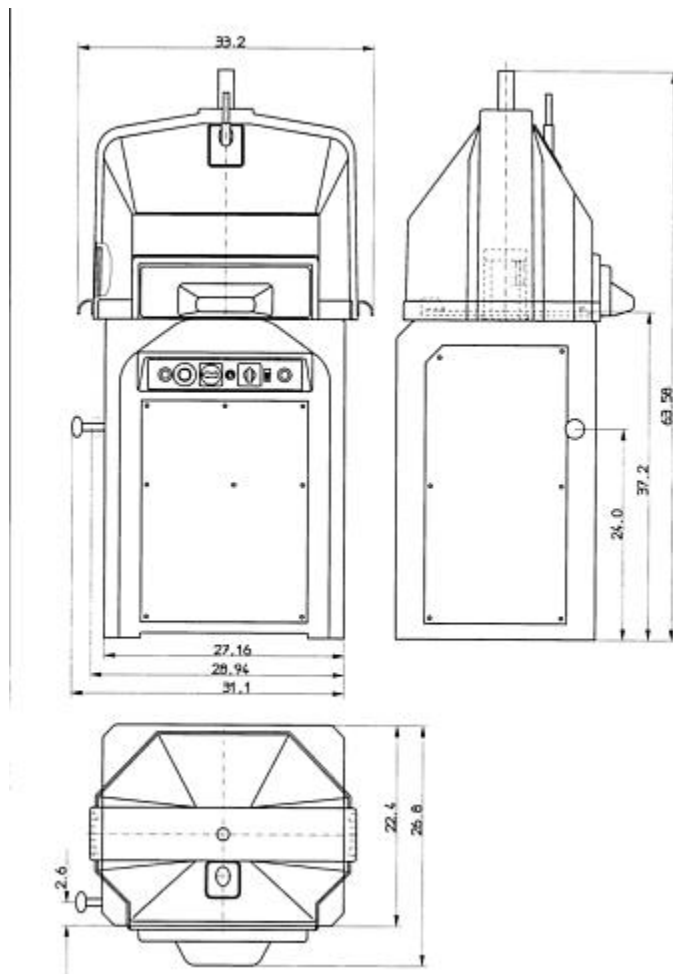
Shows machine with optional bumper guard and wheels.

In order to make our machine safer and faster, **ERIKA** has changed the outside appearance of its FULLY AUTOMAT. Its new name:

The **ERIKA FULLY AUTOMAT CLASSIC**.

Now you simply put your dough on the rounding plate and place it into the machine. As soon as you close the front gate the machine will start its working cycle: pressing, cutting, and rounding (time is adjustable). That means you no longer have to press any start-up buttons, but can use your time to prepare the next batch of dough while the machine progresses through its cycle.

This new style machine gives you faster production with the same consistent quality.



Choose from the various models available to you, depending on your dough weight requirements. We offer models that go as low as 0.6 ounces and others that go as high as 8.9 ounces. These machines can be used for the production of special variety rolls, hamburger buns, kaiser rolls, flour tortillas, airy french rolls, Portuguese rolls, hoagies, middle-eastern pocket bread, individualized pizza, focaccia, and more.

Take a step forward and ease the work load of your employees and help yourself reduce workmen's compensation cases in the process.

The new **FULLY AUTOMAT CLASSIC** from **ERIKA** has the same reliable auto-lubricated drive system and anti-jamming selector switch you have come to appreciate with its previous models.

This ergonomically designed machine is ideal for smaller operations.

### **TECHNICAL SPECIFICATIONS:**

- Three light weight, sanitary rounding plates
- No oil above product zone
- "Reverse" anti-jamming button
- Front safety gate activation
- Gradually increasing height in rounding chamber during rounding process
- Oil pump for continuous lubrication of mechanical drive system
- Balanced tilting of head for easy cleaning of knives

### **CONSTRUCTION:**

- Base, gear housing and arch are made of sturdy cast iron
- Finish is a lead-free enamel paint
- Teflonized knife and head assembly (will allow you to run very soft and sticky doughs)
- Top head cover (impact resistant and shatter proof)
- Dividing/rounding area of machine is completely enclosed assuring maximum safety for operator and bystanders

### **ELECTRICAL:**

- Manual motor start with built-in thermal overload protector
- 220volts, 3 phase, 60 cycles; 1.5 HP motor, 5.4 amps, 11.1 KW (machine also available in other voltages, phases, and cycles)
- Machine comes with 12 foot main cable
- Easily accessible front control panel

### **APPROVALS:**

- ETL and ETL/Sanitation listed to meet UL, NSF and CSA standards. Also BISSC (Baking Industry Sanitation Standard Committee) approved

## OPTIONS:

- Bumper guard
- Machine on wheels
- Prison package

In an effort to continuously improve our products, the company reserves the right to change specifications and dimensions without notice.

Models	Capacities			Weights		Crate Dimensions
	Number of parts	Weight of individual dough pieces - in ounces	Total Weight Range in lbs.	Net lbs.	Shipping Weight. lbs.	D x W x H
9/20 A	36	0.7 - 2.5	1.5 - 5.6	1100	1540	35"x36"x69"
10/25 A	36	0.9 - 3.3	2.0 - 7.5	1100	1540	35"x36"x69"
11/30 A	36	1.0 - 4.0	2.3 - 9.0	1100	1540	35"x36"x69"
4/40 A	30	1.4 - 4.3	2.6 - 8.1	1100	1540	35"x36"x69"
5/18 A	50	0.6 - 1.5	1.9 - 4.7	1100	1540	35"x36"x69"
6/150 A	15	5.4 - 8.9	5.1 - 8.9	1100	1540	35"x36"x69"
7/70 A	20	2.5 - 7.1	3.9 - 8.4	1100	1540	35"x36"x69"