

Manual Bun Rounding Dividers

ITEM:	47582	48582	47583	48583
MODEL:	BE-IT-0015M	BE-IT-15M-1P	BE-IT-0030M	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

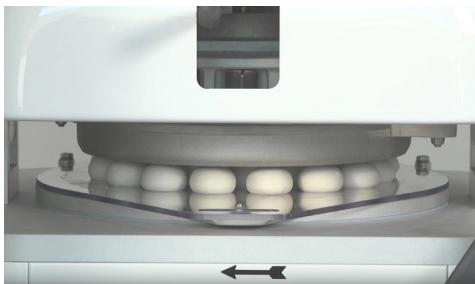
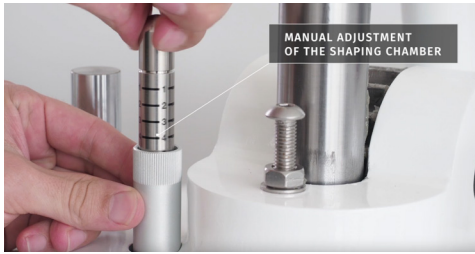
Mechanically driven machine. The step of pressing, cutting and end rounding is carried out with the levers of the forming chamber while the adjustment is made by means of a yoke with a numerical scale.

MATERIALS

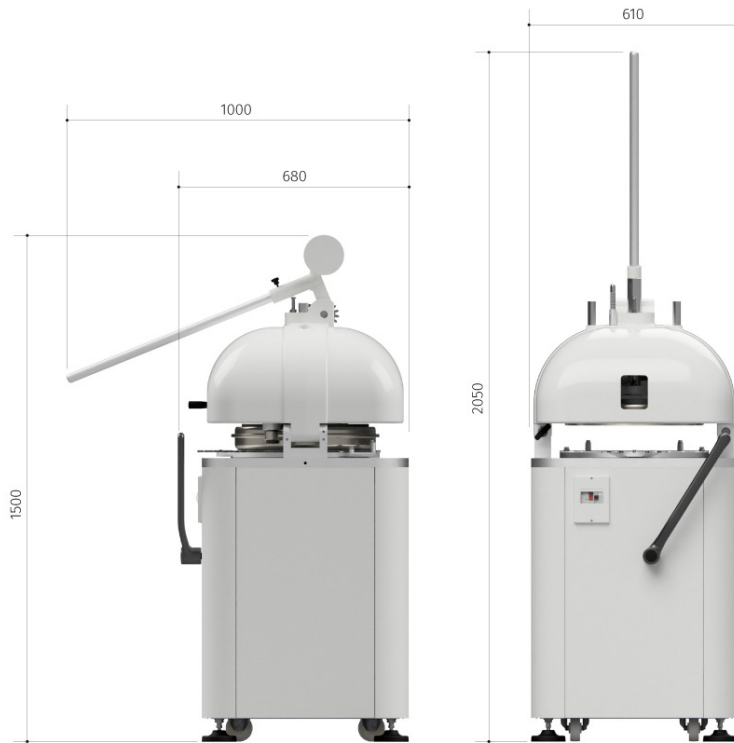
- Frame in electro-welded, painted steel
- Coating in painted steel or stainless steel
- Basins in anticorodal aluminum MG5 with anodising
- Knives and grids in stainless steel 304
- Inner cover surface and press surface made of food-grade plastic PE500
- Plates made of food-grade plastic PETG
- Ring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



3Ph, Manual Bun Dividing Rounder



TECHNICAL DRAWING & DIMENSIONS



TECHNICAL SPECIFICATIONS

Item	47582	48582	47583	48583
Model	BE-IT-0015M	BE-IT-15M-1P	BE-IT-0030M	BE-IT-30M-1P
Operation Type	Manual			
Electrical	220V / 60Hz / 3Ph	220V / 60Hz / 1Ph	220V / 60Hz / 3Ph	220V / 60Hz / 1Ph
Number of Divisions	15		30	
Minimum Product Weight	150 g		40g	
Maximum Product Weight	360 g		135g	
Capacity	12.1 lbs. / 5.5 kg.		8.8 lbs. / 4 kg.	
Head Diameter	15.7" / 400 mm			
PSI per Hour	261			
Net Weight	396.8 lb. / 180 kg.			
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			

