



Erika Automat Divider/Rounder

Weighing some 1100 pounds, this machine is made of a sturdy cast iron base (no warping possible), meant to last a lifetime. The **ERIKA Automat** can divide a wide range of products from pie dough to specialty variety rolls. What's more, it can also divide and gently round soft or hard doughs to produce hamburger buns, kaiser rolls, or flour tortillas (the 50-part machine is perfect for this application) as well as hoagies, and airy French rolls (a 30- or 20-part machine are most appropriate).

The **ERIKA Automat** can similarly let you produce Portuguese rolls, brioche, middle-eastern pocket breads and more. Miniature breads and individualized pizzas are best made with a 15-part machine.

Why should you consider an **ERIKA Automat** over a semi-automatic machine? For one, it increases your production and it will give you a consistent, high-quality product, no matter who operates the machine. Also, your employees, (even short or petit people), will not tire since they simply push two buttons to operate the **ERIKA Automat**.

Should the machine jam, a "reverse" position on the selector switch will easily and quickly return the machine to its starting position, thus clearing the jam.

Rounding time and rounding pressure are adjustable.

The **ERIKA Automat** features an automatically lubricated drive system but does not have any oil above the product zone.



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TECHNICAL SPECIFICATIONS:

FEATURES:

- Three light weight, sanitary rounding plates
- No oil above product zone
- "Reverse" anti-jamming button
- 3 sided safety guard moves up for easy cleaning
- Gradually increasing height in rounding chamber during rounding process
- Automatic 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 head assembly (will allow you to run very soft and sticky doughs)
- Snap on/off head covers (impact resistant and shatter proof) with safety screens
- Dividing/rounding area of machine is enclosed on 3 sides assuring maximum safety for bystanders and easy access for operator

ELECTRICAL:

- Manual motor start with built-in thermal overload protector
- 220 volts, 3 phase, 60 cycles; 1.5 HP motor, 5.4 amps, 1.1 KW (machine also available in other voltages, phases, and cycles)
- Machine comes with 12 foot main cable
- Easy accessible front control panel

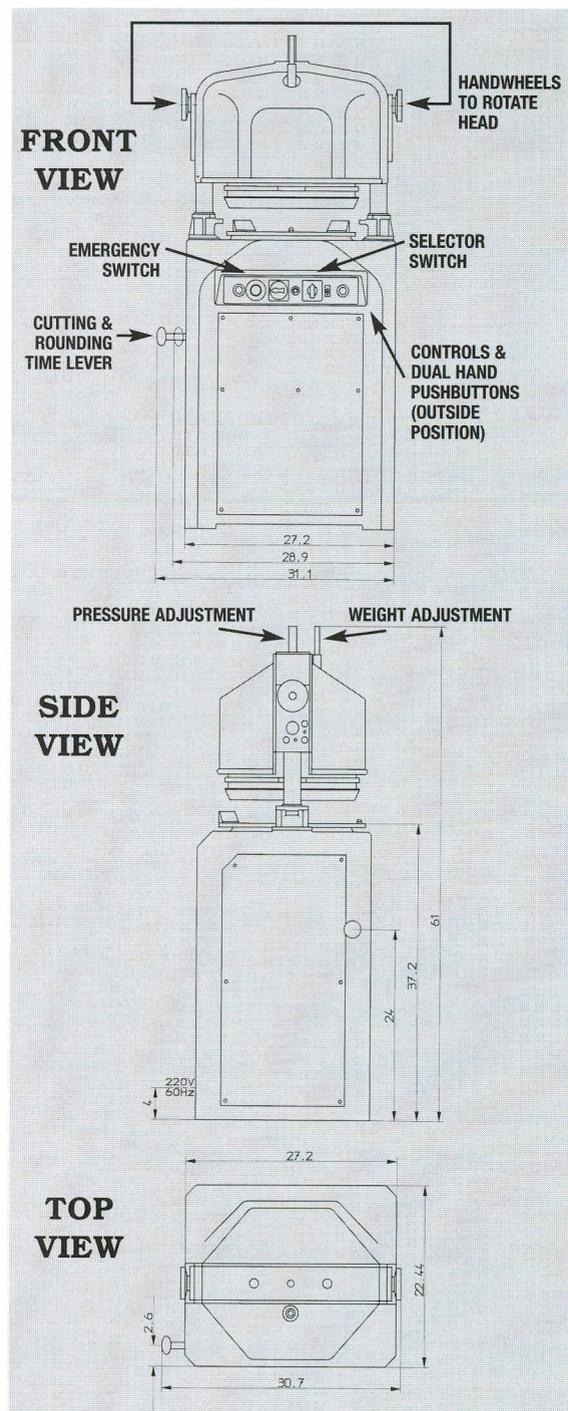
APPROVALS:

- 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. Dough capacities are approximate and depend on dough consistency.



Models		Capacities		Weights		Crate Dimensions
Fully-automatic Machines	Number of parts	Weight of Individual dough pieces - in ounces	Total Weight Range in lbs.	Net Weight lbs.	Shipping Weight lbs.	D x W x H
9/20 A	36	0.7 - 2.5	1.5 - 5.6	1100	1540	35" x 36" x 69"
10/25 A	36	0.9 - 3.3	2.0 - 7.5	1100	1540	35" x 36" x 69"
11/30 A	36	1.0 - 4.0	2.3 - 9.0	1100	1540	35" x 36" x 69"
4/40 A	30	1.4 - 4.3	2.6 - 8.1	1100	1540	35" x 36" x 69"
5/18 A	50	0.6 - 1.5	1.9 - 4.7	1100	1540	35" x 36" x 69"
6/150 A	15	5.4 - 8.9	5.1 - 8.9	1100	1540	35" x 36" x 69"
7/70 A	20	2.5 - 7.1	3.9 - 8.4	1100	1540	35" x 36" x 69"



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