

## Bun divider rounder – manual – DB2

The DB2 is a machine for dividing and rounding dough. Number of divisions and dough weights are dependent on the model chosen. This equipment merges in the same cycle the operations of dividing and rounding. Semi-automatic: manual dividing and motorized rounding on oscillating platform. With few revolutions of the oscillating platform, you obtain the pieces perfectly divided and rounded. The gain of time and minimal requested floor space justify investment in the divider-rounder whatever the size of the bakery is.

- Adjustment of eccentric movement with the operating handle
- Setting with volume bar depending on dough type and weight
- Rounding and pressing time is adjusted by the operator
- Dividing disc can be tipped to the front for cleaning

### Construction

- Supplied with 3 synthetic trays
- Cast iron base on castors
- Aluminium alloyed and interchangeable Teflon coated dividing disc
- Aluminium alloyed oscillating platform
- Stainless steel knives
- Hydraulic pressing and cutting movement
- Electro-mechanical rounding

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07002021	DB2 30-3	
07002061	DB2 30-4	
07002071	DB2 36-4	
07002041	DB2 52-3	

Accessories		
Reference	Model	Description
07002551	14 - 4	Synthetic tray
07002521	30 - 3	Synthetic tray
07002561	30 - 4	Synthetic tray
07002571	36 - 4	Synthetic tray
07002541	52 - 3	Synthetic tray
29404121		Rounder dough container 380 mm depth 120 mm
29404201		Wheeled rack for 8 containers H 1880 x L 585 x I 575 mm
07171102		Plastic containers on rack Capacity : 170 litres



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## Bun divider rounder – semi automatic – DB3 SA

The DB3 SA is a machine for dividing and rounding dough. Number of divisions and dough weights are dependent on the model chosen. This equipment merges in the same cycle the operations of dividing and rounding. Semi-automatic: manual dividing and motorized rounding on oscillating platform. With few revolutions of the oscillating platform, you obtain the pieces perfectly divided and rounded. The gain of time and minimal requested floor space justify investment in the divider-rounder whatever the size of the bakery is.

- Adjustment of eccentric movement with the operating handle
- Setting with volume bar depending on dough type and weight
- Rounding and pressing time is adjusted by the operator
- Dividing disc can be tipped to the front for cleaning



### Construction

- Supplied with 3 synthetic trays
- Cast iron base on castors
- Aluminium alloyed and interchangeable Teflon coated dividing disc
- Aluminium alloyed oscillating platform
- Stainless steel knives
- Hydraulic pressing and cutting movement
- Electro-mechanical rounding
- Quiet belt drive
- Supply voltage : three phase 400 V + N 50 Hz / 230 V, 050 Hz / 220 V 60 Hz

Reference	Model	
07002152	DB3 SA 14-4	
07002122	DB3 SA 30-3	
07002162	DB3 SA 30-4	
07002172	DB3 SA 36-4	
07002142	DB3 SA 52-3	

Accessories		
Reference	Model	Description
07002551	14 - 4	Synthetic tray
07002521	30 - 3	Synthetic tray
07002561	30 - 4	Synthetic tray
07002571	36 - 4	Synthetic tray
07002541	52 - 3	Synthetic tray
29404121	Rounder dough container 380 mm depth 120 mm	Rounder dough container 380 mm depth 120 mm
29404201	Wheeled rack for 8 containers H 1880 x L 585 x l 575 mm	Wheeled rack for 8 containers H 1880 x L 585 x l 575 mm
07171102	Plastic containers on rack Capacity : 170 litres	Plastic containers on rack Capacity : 170 litres

## Bun divider rounder – full automatic – DB3 FA

The DB3 FA is a machine for dividing and rounding dough. Number of divisions and dough weights are dependent on the model chosen. This equipment merges in the same cycle the operations of dividing and rounding. Semi-automatic: manual dividing and motorized rounding on oscillating platform. With few revolutions of the oscillating platform, you obtain the pieces perfectly divided and rounded. The gain of time and minimal requested floor space justify investment in the divider-rounder whatever the size of the bakery is.

- Adjustment of eccentric movement with the operating handle
- Setting with volume bar depending on dough type and weight
- Rounding and pressing time is adjusted by the operator
- Dividing disc can be tipped to the front for cleaning

### Construction

- Supplied with 3 synthetic trays
- 10 recipes are programmable
- Cast iron base on castors
- Aluminium alloyed and interchangeable Teflon coated dividing disc
- Aluminium alloyed oscillating platform
- Stainless steel knives
- Electronic control
- Hydraulic pressing and cutting movement
- Electro-mechanical rounding
- Quiet belt drive
- Supply voltage : three phase 400 V + N 50 Hz / 230 V, 050 Hz / 220 V 60 Hz



Reference	Model	
07002252	DB3 FA 14-4	
07002222	DB3 FA 30-3	
07002262	DB3 FA 30-4	
07002272	DB3 FA 36-4	
07002242	DB3 FA 52-3	

Accessories		
Reference	Model	Description
07002551	14 - 4	Synthetic tray
07002521	30 - 3	Synthetic tray
07002561	30 - 4	Synthetic tray
07002571	36 - 4	Synthetic tray
07002541	52 - 3	Synthetic tray
29404121	Rounder dough container 380 mm depth 120 mm	Rounder dough container 380 mm depth 120 mm
29404201	Wheeled rack for 8 containers H 1880 x L 585 x I 575 mm	Wheeled rack for 8 containers H 1880 x L 585 x I 575 mm
07171102	Plastic containers on rack Capacity : 170 litres	Plastic containers on rack Capacity : 170 litres