



- Heavy construction, practical use and excellent processing
- Head made in aluminum and knives made in stainless steel 18/10
- It perfectly divides and round dough for bread, sweet bread pastry and pizza
- Plates in foodstuffs polycarbonate
- Hydraulic system for pressing and dividing the dough and electric motor for rounding
- Lateral lever to drive the rounding: the rounding operation is active till when the lever is lowered.
- Head and dividing ring easily removable for a rapid cleaning
- Control panel consisting of:
  - two START buttons;
  - STOP button;
  - keys to select one of the programs among the 10 available ones, to increase/decrease the pressing time and the lifting time of the head unit according to the pieces to be rounded;
  - display for announcements and for showing the pressing time and the lifting time of the head unit.
- Mounted on wheels and equipped with antivibration feet
- **Use other than those envisaged by the manufacturer are forbidden without the latter's authorization**

**THE MACHINE IS BUILT TO COMPLY WITH THE ACCIDENT PREVENTION, HYGIENE AND ELECTRIC STANDARDS IN FORCE**

**DRS**SEMI-AUTOMATIC  
DIVIDER  
ROUNDER**pietrobeto**

BAKERY AND PASTRY EQUIPMENT

**TECHNICAL FEATURES**

Installed power: kW 0.75

Voltage: 230/50/3+E 400/50/3+E 220/60/3+E

Weight: kg 350

Weight range:	from gr 25 to gr 90 (30 divisions)	kg 3 (Max. dough weight)
	from gr 40 to gr 135 (30 divisions)	kg 4 (Max. dough weight)
	from gr 50 to gr 180 (22 divisions)	kg 4 (Max. dough weight)
	from gr 80 to gr 260 (15 divisions)	kg 4 (Max. dough weight)

*N.B.: The weight range depends on the dough consistency***FUNCTIONING**

Once the machine is installed and the weighted dough batch has been positioned on the plate, the weight range required must be set.

Press simultaneously the two START push buttons to execute the pressing and the cutting operations. The rounding operation will be executed by lowering the central lever.

**Dimensions in millimeters**