



Line for the production of stamped and not stamped buns (like kaiser, hamburger buns, Italian rosetta and spaccatina), with variable weight from 50 up to 70 gr.

Once the dough is in the hopper, the drum divider-rounder produces dough pieces of the requested weight and discharges them inside the drum that, thanks to its oscillating motion rounds them. Once the dough pieces have been rounded, the outfeed belts convey the buns towards the entry of the intermediate proofer.

A synchronization signal from the divider-rounder controls the proofer functioning. Once the stamping unit is set with the correct moulds (there are three different moulds available) the machine can operate.

The pan is loaded and unloaded manually.

**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**

**BREAD PLANT FOR THE PRODUCTION OF STAMPED  
AND NOT STAMPED BUNS  
5-ROW DRUM DIVIDER-ROUNDER MOD. SART53 +  
INTERMEDIATE PROOFER WITH 1075 POCKETS, STAMPING  
AND PANNING SYSTEM MOD. CPTS1075P5**

**pietroberto**  
BAKERY AND PASTRY EQUIPMENT

**TECHNICAL FEATURES**

Installed power:	kW 7.8	2.3 kW - Drum divider-rounder with 5 rows
		5.5 kW - Intermediate proofer with 1075 pockets
Voltage:	230/50/3+E	400/50/3+E    220/60/3+E
Total weight:	kg 3070	
Weight range:	from 50 to 70 gr. (with different moulding drums)	
Max. production pieces/hour:	5500 (10 minutes resting time)	

Dimensions in millimetres

