

Eris A.



Bun divider-rounder

Performances

- From 14 to 52 divisions, depending on models
- Supplied with 3 synthetic dividing & moulding trays

The advantages

- Size and weight of regular dough pieces
- No unnecessary pressure on the dough
- Easy to clean
- Manual adjustment of the weight depending on the type of dough

Use

The ERIS A. bun-divider is designed to cut and shape the dough into round dough pieces in the same work cycle.

Operating principle

Once weighed, the dough is placed on a division disk placed between the «head» of the machine and the platform. The «head» is then lowered and blades come down to cut the dough. Then, in a few movements, the oscillating platform forms the dough into perfectly identical round dough pieces. The number of divisions and weight of the dough pieces depend on the machine selected.

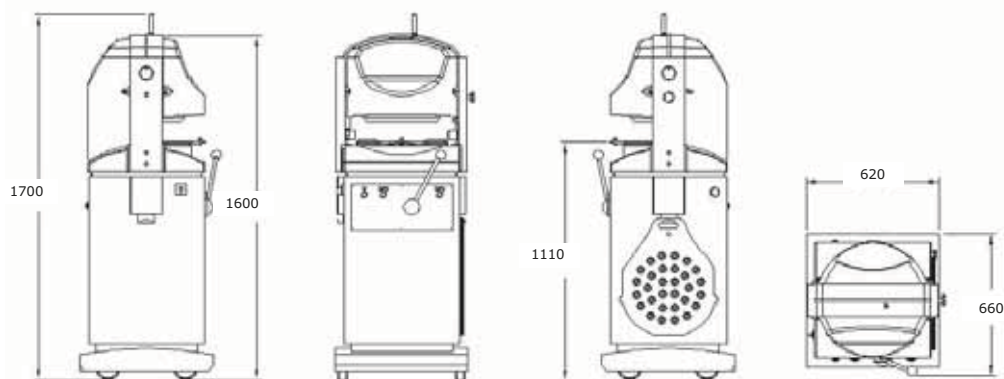
Specificities of the "Semi-automatic" model:

- Division device by hydraulic jack and motorised rounding oscillating platform controlled by a lever.
- Manual adjustment of eccentric movement with the operating handle.
- Setting with volume/ weight bar depending on dough type. .
- Rounding and pressing time is adjusted by the operator.
- Dividing disc can be cleared & tipped to the front for cleaning.
- The dividing head & dividing + moulding trays are interchangeable from one model to another, whilst keeping the same machine body

Construction

- Cast iron base on castors
- Aluminium alloyed and Teflon coated dividing disc
- Aluminium alloyed oscillating platform
- Stainless steel knives
- Mechanical pressing and cutting movement
- Electro-mechanical rounding
- Quiet belt drive
- Removable pressing handle
- Supply voltage : 400 V 3 PH 50 Hz

ERIS A. Bun divider rounder



| Models | Accessories | | | | | |
|-------------|--|-------|------|------|------|------|
| ERIS A 14-4 | Models | 14-04 | 30-3 | 30-4 | 36-4 | 52-3 |
| ERIS A 30-3 | moulding tray | ■ | ■ | ■ | ■ | ■ |
| ERIS A 30-4 | Plastic dough vat 380 mm. Depth 120 mm | ■ | ■ | ■ | ■ | ■ |
| ERIS A 36-4 | Mobile rack for 8 vats : H 1880 x D 585 x W 575 mm | ■ | ■ | ■ | ■ | ■ |
| ERIS A 52-3 | Plastic container on rack. Capacity : 170 litres | ■ | ■ | ■ | ■ | ■ |
| | Interchangeable head (Sold with 3 trays) | ■ | ■ | ■ | ■ | ■ |

| Technical features (indicative values) | | | | | | |
|--|-------------|-------------|-------------|-------------|-------------|-------------|
| Models | | ERIS A 14-4 | ERIS A 30-3 | ERIS A 30-4 | ERIS A 36-4 | ERIS A 52-3 |
| Performance | | | | | | |
| Number of divisions | | 14 | 30 | 30 | 36 | 52 |
| Dough piece weight | minimum (g) | 86 | 30 | 40 | 33 | 17 |
| | maximum (g) | 261 | 86 | 122 | 101 | 50 |
| Output | (p/h) | 2800 | 6000 | 6000 | 7200 | 10400 |
| Power | (kW) | 1,3 | 1,3 | 1,3 | 1,3 | 1,3 |
| Dimensions and weight | | | | | | |
| Loading height | (g) | 1120 | 1120 | 1120 | 1120 | 1120 |
| Overall | (mm) | 625 x 625 | 625 x 625 | 625 x 625 | 625 x 625 | 625 x 625 |
| Height | (mm) | 1759 | 1759 | 1759 | 1759 | 1759 |
| Net weight | (kg) | 440 | 440 | 440 | 440 | 440 |

| Packing | | | | | | | |
|--|--------|------|-------------|-------------|-------------|-------------|------------|
| Mainland (Cardboard box on palett) | Models | | ERIS A 14-4 | ERIS A 30-3 | ERIS A 30-4 | ERIS A 36-4 | DB3 A 52-3 |
| | Width | (mm) | 750 | 750 | 750 | 750 | 750 |
| | Length | (mm) | 900 | 900 | 900 | 900 | 900 |
| | Height | (mm) | 1850 | 1850 | 1850 | 1850 | 1850 |
| | Weight | (kg) | 460 | 460 | 460 | 460 | 460 |
| By Sea (Wooden Crate) | Models | | ERIS A 14-4 | ERIS A 30-3 | ERIS A 30-4 | ERIS A 36-4 | DB3 A 52-3 |
| | Width | (mm) | 800 | 800 | 800 | 800 | 800 |
| | Length | (mm) | 950 | 950 | 950 | 950 | 950 |
| | Height | (mm) | 1850 | 1850 | 1850 | 1850 | 1850 |
| | Weight | (kg) | 460 | 460 | 460 | 460 | 460 |

Eris F.A.



Bun divider rounder

Performances

- From 14 to 52 divisions, depending on models
- Supplied with 3 synthetic dividing & moulding trays

Use

The ERIS FA bun-divider is designed to cut and shape the dough into round dough pieces in the same work cycle.

Operating principle

Once weighed, the dough is placed on a division disk placed between the «head» of the machine and the platform. The «head» is then lowered and blades come down to cut the dough. Then, in a few movements, the oscillating platform forms the dough into perfectly identical round dough pieces. The number of divisions and weight of the dough pieces depend on the machine selected.

Specificities of the "Automatic" model:

- Hydraulic division device and motorised rounding oscillating platform.
- Setting with volume/ weight bar depending on dough type.
- Rounding and pressing time is adjusted by an electronic control.
- Start-up of automatic cycle by 2 buttons
- Dividing disc can be cleared & tipped to the front for cleaning.
- The dividing head & dividing + moulding trays are interchangeable from one model to another, whilst keeping the same machine body

Construction

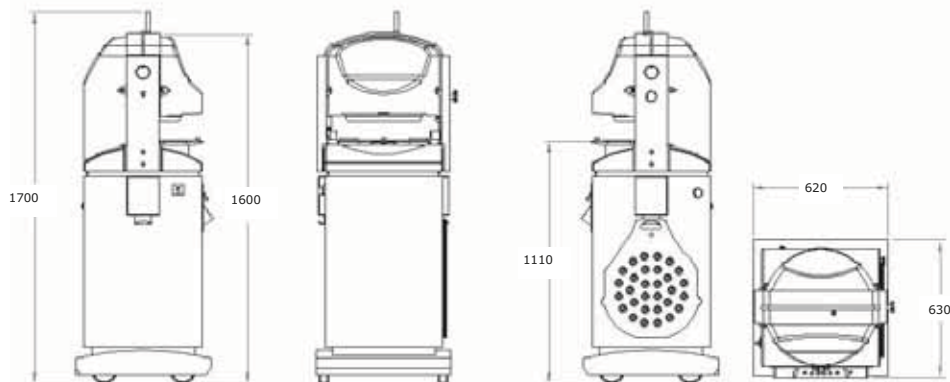
- It is possible to program 10 different products with the electronic control
- Cast iron base on castors
- Interchangeable aluminium alloyed and
- Teflon coated dividing discs
- Aluminium alloyed oscillating platform
- Stainless steel knives
- Hydraulic pressing and cutting movement
- Mechanical rounding
- Quiet belt drive
- Supply voltage : 400 V 3 PH 50 Hz

The advantages

- Size and weight of regular dough pieces
- No unnecessary pressure on the dough
- Full automatic operation cycle
- Warranty of regular dough pieces
- Easy to clean
- Manual adjustment of the weight depending on the type of dough



ERIS F.A. Bun divider rounder



| Models |
|--------------|
| ERIS FA 14-4 |
| ERIS FA 30-3 |
| ERIS FA 30-4 |
| ERIS FA 36-4 |
| ERIS FA 52-3 |

| Accessories | 14-04 | 30-3 | 30-4 | 36-4 | 52-3 |
|---|-------|------|------|------|------|
| Models | | | | | |
| moulding tray | ■ | ■ | ■ | ■ | ■ |
| Round dough vat 380 mm. Depth 120 mm | ■ | ■ | ■ | ■ | ■ |
| Mobile rack for 8 vats. H 1880 x D 585 x W 575 mm | ■ | ■ | ■ | ■ | ■ |
| Plastic container on rack. Capacity : 170 liters | ■ | ■ | ■ | ■ | ■ |
| Interchangeable head (sold with 3 trays) | ■ | ■ | ■ | ■ | ■ |

Technical features (indicative values)

| Models | | ERIS FA 14-4 | ERIS FA 30-3 | ERIS FA 30-4 | ERIS FA 36-4 | ERIS FA 52-3 |
|------------------------------|-------------|--------------|--------------|--------------|--------------|--------------|
| Performance | | | | | | |
| Number of divisions | | 14 | 30 | 30 | 36 | 52 |
| Dough piece weight | minimum (g) | 86 | 30 | 40 | 33 | 17 |
| | maximum (g) | 261 | 86 | 122 | 101 | 50 |
| Output | (p/h) | 2800 | 6000 | 6000 | 7200 | 10400 |
| Power | (kW) | 1,3 | 1,3 | 1,3 | 1,3 | 1,3 |
| Dimensions and weight | | | | | | |
| Loading height | (g) | 1120 | 1120 | 1120 | 1120 | 1120 |
| Overall | (mm) | 625 x 625 | 625 x 625 | 625 x 625 | 625 x 625 | 625 x 625 |
| Height | (mm) | 1759 | 1759 | 1759 | 1759 | 1759 |
| Net weight | (kg) | 440 | 440 | 440 | 440 | 440 |

Packing

| | | | | | | | |
|---|---------------|------|---------------------|---------------------|---------------------|---------------------|---------------------|
| Mainland (Cardboard box on palett) | Models | | ERIS FA 14-4 | ERIS FA 30-3 | ERIS FA 30-4 | ERIS FA 36-4 | ERIS FA 52-3 |
| | Width | (mm) | 750 | 750 | 750 | 750 | 750 |
| | Length | (mm) | 900 | 900 | 900 | 900 | 900 |
| | Height | (mm) | 1850 | 1850 | 1850 | 1850 | 1850 |
| | Weight | (kg) | 460 | 460 | 460 | 460 | 460 |
| By Sea (Wooden Crate) | Models | | ERIS FA 14-4 | ERIS FA 30-3 | ERIS FA 30-4 | ERIS FA 36-4 | ERIS FA 52-3 |
| | Width | (mm) | 800 | 800 | 800 | 800 | 800 |
| | Length | (mm) | 950 | 950 | 950 | 950 | 950 |
| | Height | (mm) | 1850 | 1850 | 1850 | 1850 | 1850 |
| | Weight | (kg) | 460 | 460 | 460 | 460 | 460 |



Bun divider-rounder

Performances

- From 14 to 52 divisions, depending on models
- Supplied with 3 synthetic dividing & moulding trays

The advantages

- Dough pieces regular in size & weight
- No unnecessary pressure on the dough
- Easy to clean
- Manual adjustment of the weight depending on the type of dough

Use

The ERIS S.A is designed to cut and shape the dough into round dough pieces in the same work cycle.

Operating principle

Once weighed, the dough is placed on a division disk placed between the «head» of the machine and the platform. The «head» is then lowered and blades come down to cut the dough. Then, in a few movements, the oscillating platform forms the dough into perfectly identical round dough pieces. The number of divisions and weight of the dough pieces depend on the machine selected.

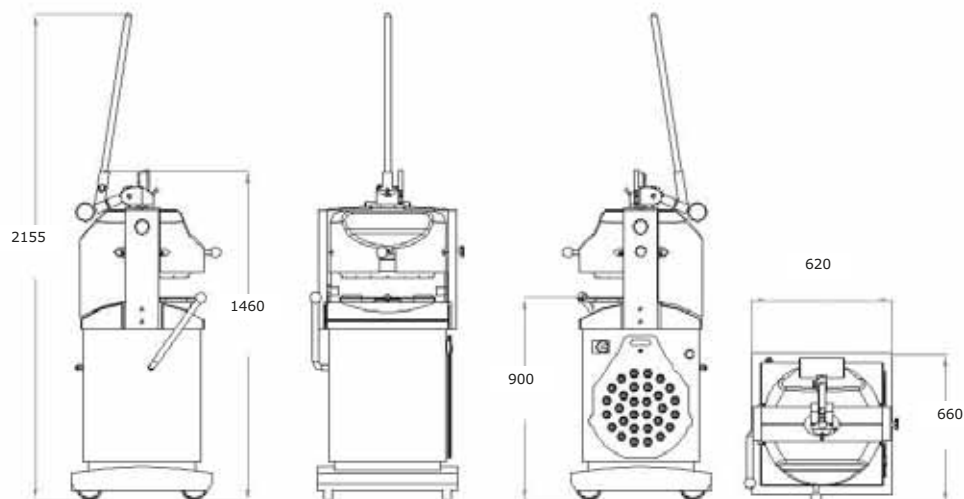
Specificities of the "Manual" model:

- Dividing device by manual lever and motorized oscillating platform.
- Manual adjustment of eccentric movement with the operating handle.
- Setting with volume / weight bar depending on dough type.
- Rounding and pressing time is adjusted by the operator.
- Dividing disc can be cleared & tipped to the front for cleaning.

Construction

- Cast iron base on castors
- Aluminium alloyed and Teflon coated dividing disc
- Aluminium alloyed oscillating platform
- Stainless steel knives
- Mechanical pressing and cutting movement
- Electro-mechanical rounding
- Quiet belt drive
- Removable pressing handle
- Voltage : 400 V 3 PH 50 HZ

ERIS S.A. Bun divider rounder



| Models |
|--------------|
| ERIS SA 14-4 |
| ERIS SA 30-3 |
| ERIS SA 30-4 |
| ERIS SA 36-4 |
| ERIS SA 52-3 |

| Accessories | 14-04 | 30-3 | 30-4 | 36-4 | 52-3 |
|---|-------|------|------|------|------|
| Models | | | | | |
| moulding tray | ■ | ■ | ■ | ■ | ■ |
| Round dough vat 380 mm. Depth 120 mm | ■ | ■ | ■ | ■ | ■ |
| Mobile rack for 8 vats. H 1880 x D 585 x W 575 mm | ■ | ■ | ■ | ■ | ■ |
| Plastic container on rack. Capacity : 170 liters | ■ | ■ | ■ | ■ | ■ |
| Interchangeable head (Sold with 3 trays) | ❖ | ❖ | ❖ | ❖ | ❖ |

| Technical features (indicative values) | | | | | | |
|--|-------------|--------------|--------------|--------------|--------------|--------------|
| Models | | ERIS SA 14-4 | ERIS SA 30-3 | ERIS SA 30-4 | ERIS SA 36-4 | ERIS SA 52-3 |
| Performance | | | | | | |
| Number of divisions | | 14 | 30 | 30 | 36 | 52 |
| Dough piece weight | minimum (g) | 86 | 30 | 40 | 33 | 17 |
| | maximum (g) | 261 | 86 | 122 | 101 | 50 |
| Output | (p/h) | 2800 | 6000 | 6000 | 7200 | 10400 |
| Power | (kW) | 0.55 | 0.55 | 0.55 | 0.55 | 0.55 |
| Dimensions and weight | | | | | | |
| Loading height | (g) | 914 | 914 | 914 | 914 | 914 |
| Overall | (mm) | 625 x 625 | 625 x 625 | 625 x 625 | 625 x 625 | 625 x 625 |
| Height | (mm) | 1455 | 1455 | 1455 | 1455 | 1455 |
| Arms raised Height | (mm) | 2161 | 2161 | 2161 | 2161 | 2161 |
| Net weight | (kg) | 400 | 400 | 400 | 400 | 400 |

| Packing | | Models | ERIS SA 14-4 | ERIS SA 30-3 | ERIS SA 30-4 | ERIS SA 36-4 | ERIS SA 52-3 |
|------------------------------------|--------|--------|--------------|--------------|--------------|--------------|--------------|
| Mainland (Cardboard box on pallet) | Width | (mm) | 750 | 750 | 750 | 750 | 750 |
| | Length | (mm) | 900 | 900 | 900 | 900 | 900 |
| | Height | (mm) | 1700 | 1700 | 1700 | 1700 | 1700 |
| | Weight | (kg) | 420 | 420 | 420 | 420 | 420 |
| By Sea (Wooden Crate) | Width | (mm) | 800 | 800 | 800 | 800 | 800 |
| | Length | (mm) | 950 | 950 | 950 | 950 | 950 |
| | Height | (mm) | 1750 | 1750 | 1750 | 1750 | 1750 |
| | Weight | (kg) | 420 | 420 | 420 | 420 | 420 |