



Interchangeable Heads: 36-, 20-, 15-, 7-parts covering weights ranging from 1 - 21 ounces

The new Erika Easy-Automat presses dough automatically, taking away the hard labor associated with semi-automatic divider/rounders.

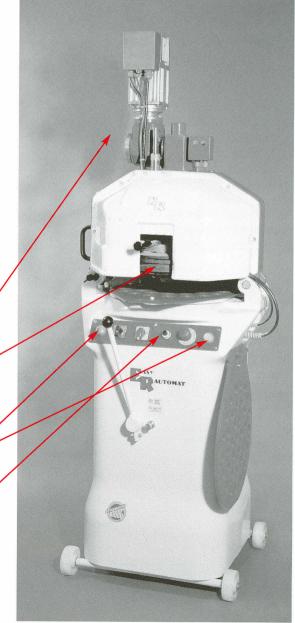
The pressure, which is adjustable, is applied evenly on the dough resulting in a more consistent roll, with superior quality, batch-afterbatch, day-after-day.

You'll also find that a key byproduct of the Easy-Automat will be happier workers that stay on the job longer thereby maximizing your investment in recruitment and training. And we all know that a happier worker is a more productive worker.

- Motorized lowering of head to press dough
- Easily interchangeable heads ...sanitary design; heads are washable
- Dual push-button operation for rounding products
- Pressure on dough is adjustable

The Easy-Automat...an affordable machine that works harder so you don't have to!

Call today to find out how you can put this machine to work for you.



ERIKA Easy-Automat Divider/Rounder

TECHNICAL SPECIFICATIONS:

FEATURES:

- Three light weight, sanitary rounding plates are included
- Machine is shipped with necessary oil for rounding mechanism
- Machine has removable head feature for easy cleaning/washing of heads
- Removable head can be exchanged easily and quickly
- Sanitary cutting knives
- · Easy weight adjustment
- No oil in, or above, product zone
- Minimum maintenance required
- Rounding mechanism runs in oil bath for absolutely smooth, quiet, and long-lasting operation
- Dual button safety feature
- Handles very sticky doughs

CONSTRUCTION:

- · Base, gear housing and arch are made of sturdy cast iron
- Knife frame made of aluminum casting
- Finish is a lead-free enamel paint
- Head covers in front and rear are of durable thermoplastic material, impact resistant and shatter proof; they snap off and on for fast cleaning
- · Rounding plate drive is via a double bearing support
- Head can be tilted for easy cleaning; dough entrapment ring comes off in seconds

ELECTRICAL:

- · Motor start with built-in thermal overload protector
- Machine comes with 12 foot main cable
- · Electrical Requirements: 220volts, 3 phases, 60 cycles; 5 amps

In an effort to continuously improve our products, the company reserves the right to change specifications and dimensions without notice.

OPTIONS:

- · Additional removable heads
- · Machine on wheels
- · Teflon coated knife assembly
 - Models Capacities Weights **Crate Dimensions** Total Weight Easy-Automat Number Weight of individual dough Ship. Wt. Machines of parts range Net pieces - in ounces in lbs. lhs. lbs. D x W x H EA 11/31 RH/RD* 36 1 - 4 3.0 - 9.0 816 946 35"x35"x76" EA 7/71 RH/RD* 20 2.5 -7.1 3.9 - 8.9816 946 35"x35"x76" EA 6/151 RH/RD* 15 5.4 - 9.5 5.1 - 8.9 816 946 35"x35"x76" EA 8/251 RH/RD* 7 9.0 - 21.0 3.9 - 9.2 816 946 35"x35"x76"

* When ordering additional heads for any of the above Models, refer to them as follows:

 36 part head, Model 11/31 RHA
 15 part head, Model 6/151 RHA
 7 part head, Model 8/251 RHA

RIKA



Ø 25.0

Distributor:

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