



DOUGH DIVIDER ROUNDER, MANUAL 36 DIV.

Model: SPA M 36

Article no: LT2902

Power supply: 400V 3Ph ~50Hz

A rounding divider is a machine that cuts the dough into small parts and then rounds every piece, to obtain balls of equal weight and shape, all in just a few seconds!

The step of pressing, cutting and end rounding is carried out with the levers of the forming chamber while the adjustment is made using a pin with a numerical scale. The rounder divider comes with three moulding plates.

SPA M 36 complies with EC regulations and is manufactured in Italy.

MAIN FEATURES

- Manual pressing, rounding and cutting with lever
- Delivered with three moulding plates

SPA M 36, LT2902

16-01-24 (17:53)

TECHNICAL DATA

SPA M 36, LT2902, 16-01-24 (17:53)

Model Number Specific	SPA M 36
Voltage (V)	400
Phase	3
Frequency (Hz)	50
Loading (kW)	0,55
Max Amps in Phase (A)	1,7
Fuse (A)	16
IP Class	X1
Capacity, (pcs)	36
Width, net (mm)	610
Depth, net (mm)	680
Height, net (mm)	1500
Weight, net (kg)	180
Weight, gross (kg)	195
Volume, net (m3)	0,62
Volume, gross (m3)	0,81

INCLUDED IN DELIVERY

Delivered with three moulding plates

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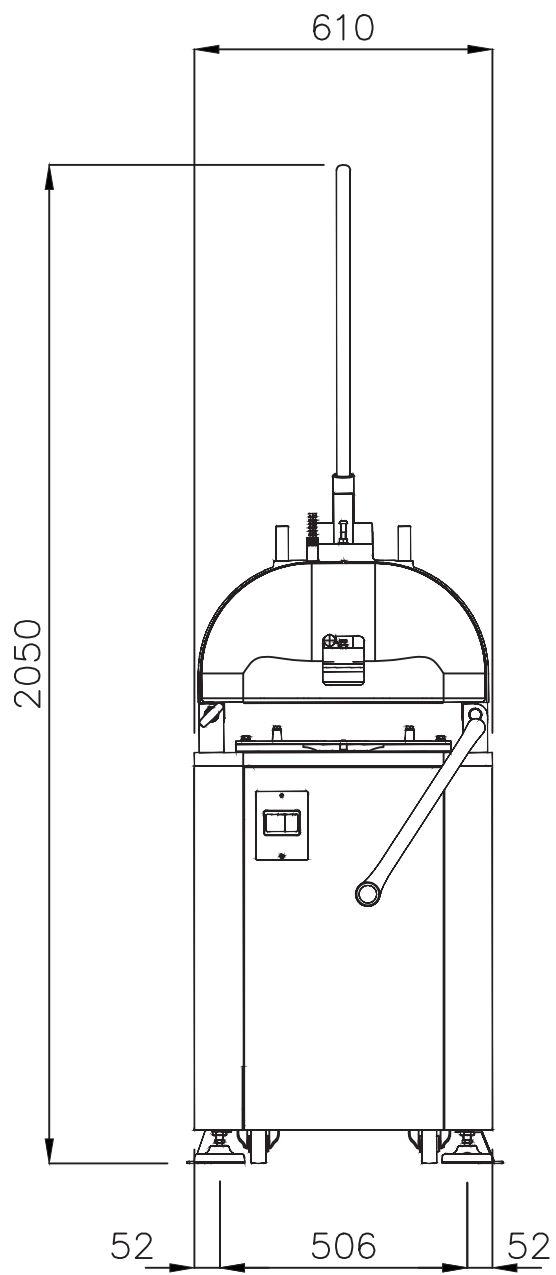
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DIMENSIONS

Model: SPA M 36 Rev. 1

FRONT



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