



DOUGH DIVIDER ROUNDER, SEMI-AUTOMATIC 36 DIV.

Model: SPA SA 36

Article no: LT2900

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!

This model will automatically press and cut the dough. The rounding is carried out with a lever. The control panel allows adjustment of pressing time (the time needed to distribute the dough evenly inside the basin), shaping and chamber opening. The model can store up to 10 different programs, and the language can be set according to the user's needs.

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

MAIN FEATURES

- Automatic pressing and cutting
- Manual rounding with lever
- Possible to store up to 10 programs
- Language option available
- Delivered with three moulding plates

SPA SA 36, LT2900

16-01-24 (17:53)

TECHNICAL DATA

SPA SA 36, LT2900, 16-01-24 (17:53)

Model Number Specific	SPA SA 36
Voltage (V)	400
Phase	3
Frequency (Hz)	50
Loading (kW)	1,3
Max Amps in Phase (A)	5,7
Fuse (A)	16
IP Class	X1
Capacity, (pcs)	36
Width, net (mm)	750
Depth, net (mm)	700
Height, net (mm)	1450
Weight, net (kg)	180
Weight, gross (kg)	200
Volume, net (m3)	0,76
Volume, gross (m3)	0,99

INCLUDED IN DELIVERY

Delivered with three moulding plates

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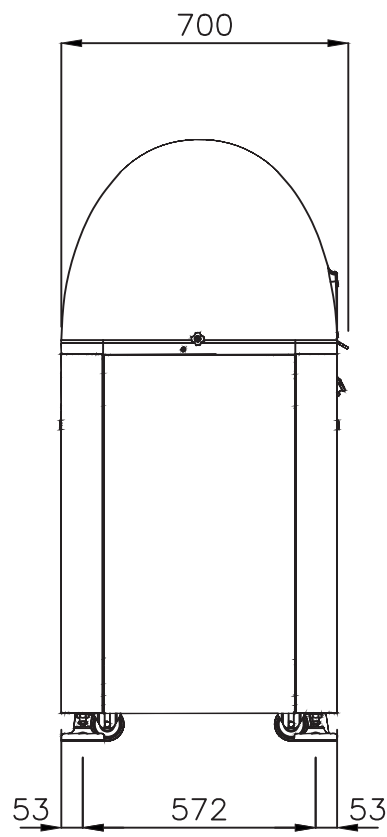
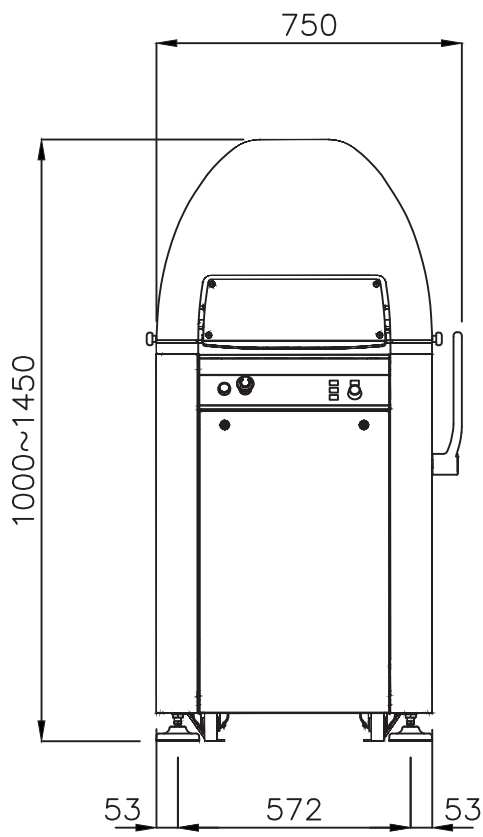
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DIMENSIONS

Model: SPA SA 36 Rev. 1

FRONT

SIDE



TOP

