

## Dough Divider Rounder OEM BM/2/AS

### Portioning or Portioning / Rounding

Depending on the requirements of any customer, you can use the OEM machines to portion the mixing dough loafs (Dough Divider, model BM/2) or portion and round (Dough Divider and Rounder, model BM/2/AS), according to the chosen weight in grams (from a minimum of 50g to a maximum of 300g).

The volumetric Dough Divider and Rounder BM/2/AS is a complete machine to make portions and round automatically the dough mixing loaf.

### Continuous process

The BM/2/AS was the first continuous process portions making and rounding machine, designed for the pizzerias world with cooled loaf leavening.

You introduce up to 30-35 kg unleavened dough in the top hopper and choose the appropriate cone and bell according to the wished weight, the portions you obtain are well dosed and rounded, ready for the following leavening phase.

The loaf weight can be between 50 and 300 g with a maximal tolerance of 10%.

The spread depends on the weight of the chosen portion and on the weight of the dough remaining in the hopper. To keep the same pressure at very good levels, the ideal production process provides for the steady supply of dough during the process. To give to the obtained balls more homogeneity and compactness, is advisable, especially in case of cooled processing, a second working only in the rounding machine.

The BM/2/AS is delivered with standard equipment of 1 cone and 1 bell. The productivity per hour reaches 1200 balls/hour.



### OEM BM/2/AS Portioning/Rounder Machine

Dimensions		76.5 x 76.5 x 145cm [WxDxH]		
Tank Capacity		30 kg		
Electrical		415V, Three Phase, 10amp		
Net Weight		203 kg		
Cone / Bell Specifications				
Cone Code	Diameter	Dough Weight	Bell Code	Dough Weight
AH/27	3.5cm	50 - 70g	KA/24	50 - 80g
AH/21	4.0cm	60 - 100g	KA/25	90 - 130g
AH/22	4.5cm	90 - 130g	KA/26	140 - 180g
AH/23	5.0cm	120 - 160g	KA/27	190 - 230g
AH/24	5.5cm	150 - 190g	KA/29	220 - 260g
AH/25	6.0cm	180 - 220g	KA/28	260 - 300g
AH/26	6.5cm	210 - 250g		
AH/44	7.0cm	240 - 280g		