

SEMI-AUTOMATIC BUN DIVIDER/ ROUNDER



The application for semi-automatic divider/ rounders is far reaching. Not only are they used for regular bun and roll doughs but they can also be used for flour tortillas, middle-east bread, pizza and even a very soft hamburger bun or brioche dough. **BE&SCO** divider/ rounders, when being run as dividers only, are also ideal for dividing doughs for pies and tarts.

So, whether you deal with retail or instore bakeries: restaurants, pizza shops, hotels or commissaries: hospital, college or prison food facilities - the **BE&SCO** semi-automatic divider/ rounders are the best answer for you.

Depending on your requirements, you can choose between 15-part, 20-part, 30-part, 36-part and 50-part machines. Contrary to other makes, we offer **BE&SCO** models that go above 4 ounces (e.g. for Portuguese rolls) and models that start as low as 3/4 ounces. And what's most important- **all machines are UL approved.**

Manufactured in a factory that has been making divider/ rounders exclusively for over 50 years, we can guarantee you the highest degree of workmanship and quality, backed up by the **best warranty in the industry**, namely 2 years on parts and labor.

BE&SCO machines take away the laborious task of dividing and rounding doughs by hand, by making it faster, easier and simple. Plus, you will be assured of uniformity in dough weight and shape, time after time.

The quick-release of front and rear cover and dough embracing ring make cleaning easy and quick.

View video of the Dough Divider Rounder
on our website:

www.bescomfg.com

BE&SCO
MANUFACTURING®



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SEMI-AUTOMATIC BUN DIVIDER/ ROUNDER

TECHNICAL SPECIFICATIONS:

FEATURES:

- Three light weight sanitary plastic rounding plates are included
- Machine is shipped with necessary oil for rounding mechanism
- Cutting knives are hot tin plated for sanitary purposes
- Easy weight adjustment
- No oil in or above product zone
- Minimum maintenance required
- Rounding mechanism runs in oil bath for absolutely smooth and quiet operation
- Hourly production up to 7,000 pieces (depends on operator efficiency and production flow)

CONSTRUCTION:

- Base, gear housing, arch and knife frame made of sturdy cast iron
- Finish is a lead-free enamel paint
- Head covers in front and rear are of durable thermoplastic material, impact and shatter proof resistant; they snap off and on for fast cleaning.
- Rounding plate drive is via a double bearing support
- Head can be tilted to left or right side for easy cleaning: dough embracing ring comes off in seconds
- BISSC (Baking Industry Sanitation Standard Committee) approved
- Machine should be bolted to floor for best operation

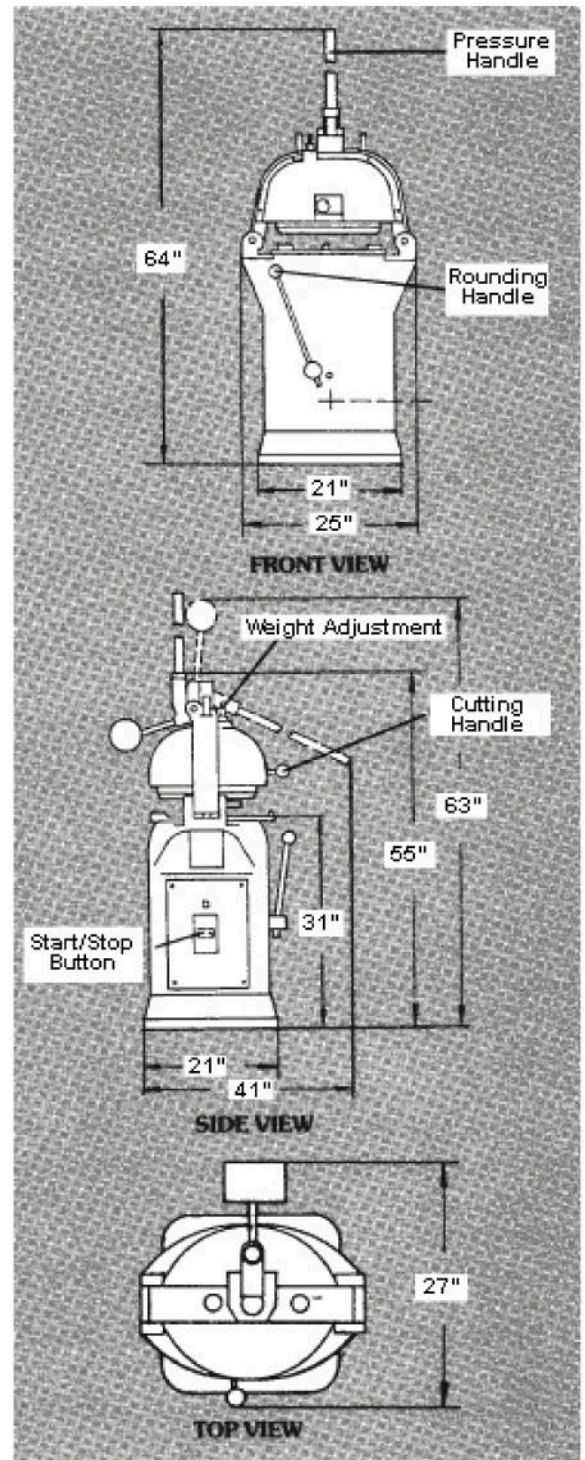
ELECTRICAL:

- Manual motor start with built-in thermal overload protector
- On/ off switch for motor on the left side base panel
- Machine comes with 12 foot main cable
- Electrical requirements: 220 volts, 3 phase, 60 cycles, 3/4 HP motor, 3.0 amps, 0.55 KW
- ETL Listed

OPTIONS:

- 1-phase version, 60 cycles, 220 volts available
- 50-cycle machines and other voltages also available on request
- Machine on wheels

In an effort to continuously improve our products, the Company reserves the right to change specifications and dimensions without notice. Dough capacities are approximate and depend on dough consistency.



MODEL	CAPACITIES		CAPACITIES	WEIGHTS		CRATE DIMENSIONS
	Number of parts (cuts)	Weight of individual dough piece in ounces		Net lbs.	Shipping weight lbs.	
Semi-Automatic machines						
9/ 20	36	7/8-2½	2.0 to 5.5	1100	1540	36"x36"x63"
10/ 25	36	1-3	2.5 to 7.5	1100	1540	36"x36"x63"
11/ 30	36	1¼ -4	3.0 to 9.0	1100	1540	36"x36"x63"
4/ 40	30	1½ -4 1/3	2.8 to 8.2	1100	1540	36"x36"x63"
5/ 18	50	¾ - 1½	2.0 to 4.5	1100	1540	36"x36"x63"
6/ 150	15	5½ - 9	5.2 to 8.5	1100	1540	36"x36"x63"
7/ 70	20	2½ - 5¼	3.0 to 7.0	1100	1540	36"x36"x63"