

ERIKA-RECORD

The most reliable semi-automatic bun Divider/Rounder with the best value.

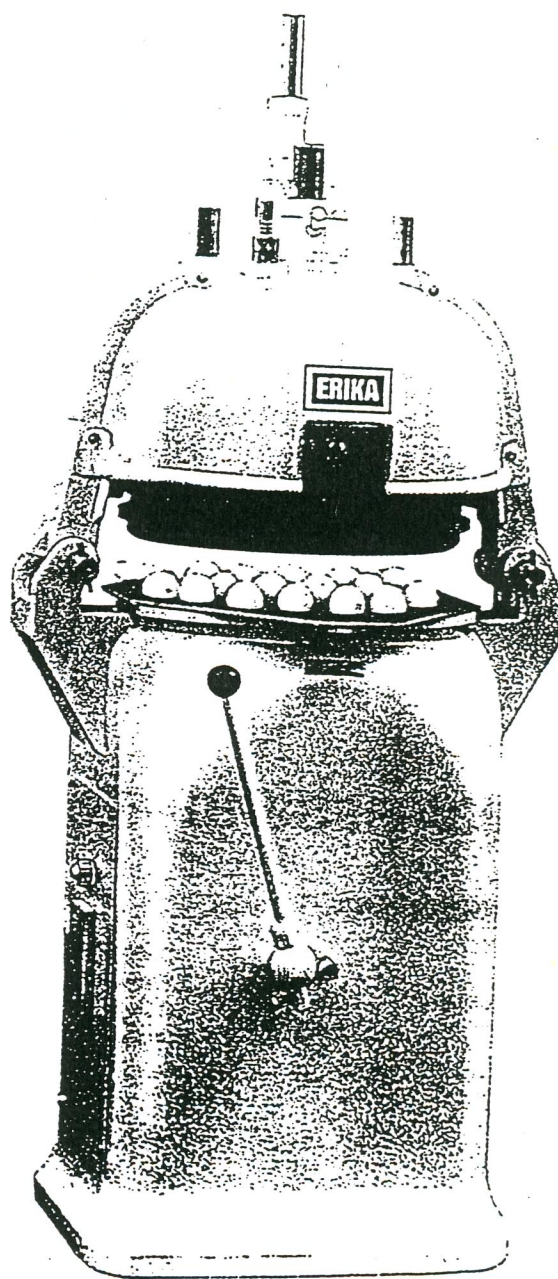
The ERIKA-RECORD semi-automatic bun Divider/Rounders are well known around the whole world as an industry leader due to simplicity in design, top quality construction and ease of operation. What's more, the ERIKA-RECORD represents the best value money can buy!

Our company has been manufacturing bun and roll Dividers/Rounders exclusively for over 40 years and it is because of this specialization that our machines have reached a high degree of perfection and reliability.

The cutting knives are hot tinned plated to meet the highest standards of hygiene. The head can be tilted to either side for proper and easy cleaning.

The ERIKA-RECORD has been designed with the baker in mind which is why you can expect many years of troublefree operation.

Fully automatic models are also available. Please ask for separate brochure.

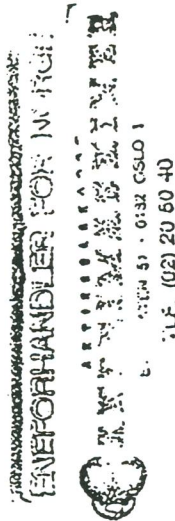


KARL SCHMIDT GmbH · BÄCKEREIMASCHINENFABRIK · D-3220 ALFELD (LEINE)
YEAR OF FOUNDATION 1928 WEST GERMANY

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ADVANTAGES AND TECHNICAL SPECIFICATIONS

THE ERIKA-RECORD



- divides and rounds soft and hard doughs evenly
- rounding plate runs on ball-bearings in oil bath, resulting in a low noise operation
- minimum power required (0,55 kW)
- permanent lubrication of rounding drive mechanism (oil bath)
- small space requirements
- base made of heavy duty casting (no warping possible)
- easy snap-on head covers; covers remove easily for fast cleaning
- dough embracing ring can be removed by a slight twist without tilting head
- head can be tilted to either side for easy cleaning
- machine can be bolted to floor if surface is uneven
- machine can also be used for dividing only
- available in three phase or single phase, comes in many common voltages (e.g. 220, 380, 415 etc) and in 50 or 60 cycles. Please specify clearly when ordering.
- easy maintenance, no lubrication necessary!
- each machine is delivered with 3 hygiene moulding plates and detailed, illustrated operating manual
- pleasant form design
- production capacity: up to 12.000 pieces per hour for dividing only and up to 10.000 pieces per hour for dividing and rounding!

ERICA-RECORD –THE BEST VALUE MONEY CAN BUY!

Specifications:

Model	Number of parts obtained	Dough Weight Range in Grams	Measurements and weights of machines			
			Height in mm	Width in mm	Depth in mm	Net-Weight in kgs
1	30	20 – 70	ca. 1200	ca. 520	ca. 500	ca. 275
2	30	25 – 85	1300	580	520	300
3	30	30 – 100	1350	610	580	340
4	36	40 – 120	1350	610	580	340
5	50	18 – 42	1350	610	580	340
6	15	150 – 250	1350	610	580	340
7	20	70 – 160	1350	610	580	340
9	36	20 – 70	1350	610	580	340
10	36	25 – 85	1350	610	580	340
11	36	30 – 100	1350	610	580	340

Other sizes, at request. Shipping weight 400 kg. Shipping case 90 x 90 x 165 cm.

RIKA RECORD

BEDIENUNGSANLEITUNG
FÜR
TEIGTEIL- UND WIRKMASCHINE
OPERATING AND SPARE PARTS
MANUAL
FOR
DIVIDER/ROUNDER

Typ/Type 1, 30 pcs

Serien-Nr./Serial-No. 9829

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MANUAL
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DIVIDER/ROUNDER

Typ/Type 1, 30 pcs

Serien-Nr./Serial-No. 9829

Teller/Plates: #12

Motor: 400/3/50

type type tipo	divisions divisions divisiones	dough portions portions de pâte porciones de masa
1	30	20 — 70 g
2	30	25 — 85 g
3	30	30 — 100 g
4	30	40 — 120 g
5	50	18 — 42 g
6	15	150 — 250 g
7	28	70 — 160 g
9	36	20 — 70 g
10	36	25 — 85 g
11	36	30 — 100 g

SEMI – AUTOMATIC ROLL & BUN DRIVER – MOULDER

Setting-up and Operation Instructions

1. Installation of Machine

After un-packing set the machine level and if required fix to the floor.

Remove the cover plate at the rear and ask a qualified electrician to connect your machine to the mains.

2. Connection to Power Supply

The machine comes ready-wired up to the terminal box.

For electrical values see the rating plate. The drivemotor is protected by a motor-protection-switch.

When connecting make sure the motor rotates in the right way, providing for the moulding table to turn in direction of arrow.

3. Lubrication

All parts of the moulding drive are lubricated by an oil bath containing 2,5 litres of SAE 20 machine oil, fed into the machine through moulding table No. 42 (after un-screwing the slot-headed inlet plug).

For filling up, tilt head of machine to either right or left.

Take care not to drop the head when swinging it back!

4. Cleaning before initial Operation

Remove covers from top of machine and tilt head sideways.

Remove dough embracing ring No. 7 by a short turn.

Clean machine from any residue of (rustproofing) grease.

Re-set dough embracing ring and carefully tilt back head of machine. Insert pivot pin No. 36. Machine now ready for operation!

5. Machine Operation

Use first batch of dough for cleaning of the machine only!

Place weighed-up piece of dough onto the moulding plate, with the moist side properly spread, and slide it into the machine. Make sure the moulding plate is properly located in its locating peg.

Ensure there are no dough residues left on the back of the moulding plate or on the moulding table, otherwise the cutters could damage the moulding plate when dividing the dough.

Pull down press lever No. 30 and compress the dough evenly. On completion of the press operation, disengage cutting lever No. 10 and the push press lever No. 30 further down to its stop, thus cutting the dough into pieces.

Whilst moulding hold press lever No. 30 in its bottom position and tilt moulding lever No. 50 steadily sideways up to its stop.

Let moulding table run for 3 to 5 secs., depending on consistency of dough, and then return moulding lever No. 50 to its zero position.

With the moulding sequence completed, return press lever No. 30 to its starting position.

Now you can remove the moulding plate with the divided and roundmoulded dough ball from the machine.

To obtain well moulded dough balls, you have to use the appropriate moulding pressure by adjusting set screw No. 32 in accordance with weight and volume of the dough pieces.

If the dough pieces are not properly rounded, wind set screw No. 32 down — if their skin is turning out rough, wind screw up.

Secure set screw No. 32 in its correct position by locknut No. 73.

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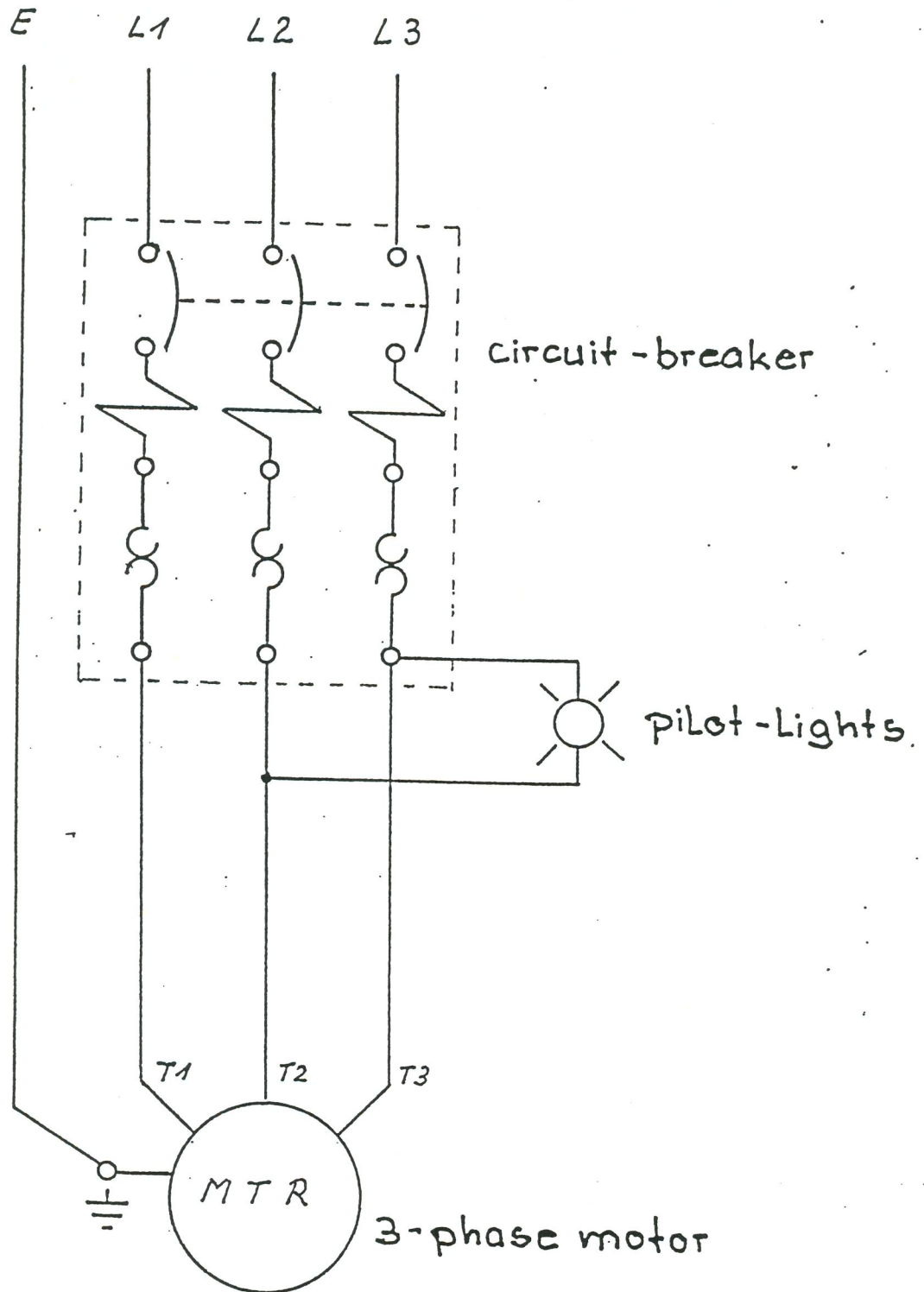
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	Tag	Name	MUFFINE MACKINE, ERICA RECORD-1 400v/3/50Hz
Gez			
Gepr			
Norm			
Maßstab	Wiring diagram for semi divider-rounder 3-phase motor		
Maße ohne Toleranz- angabe:			