

SEMI-AUTOMATIC ROUNDER DIVIDER ***POLO SEMI-AUTO***

USE

- Machine especially dedicated to shape rolls or dough ball for pizzas.

(*) : Standard information that can change according to the dough nature

FEATURES

Model	Minimum weight (gr)	Maximum weight (gr)
POLO Semi-auto 15	90	260
POLO Semi-auto 22	50	180
POLO Semi-auto 30	40	135
POLO Semi-auto 30 S	25	90
POLO Semi-auto 52	12	35

- Delivered with 3 plates with prints according to the number of divisions.

Easy-to-use.

Bring down the arm lever to press the dough and spread it. Then, thanks to the tap, knives come out. And finally, operating another lever, the rounding starts.

Easy to clean and maintain

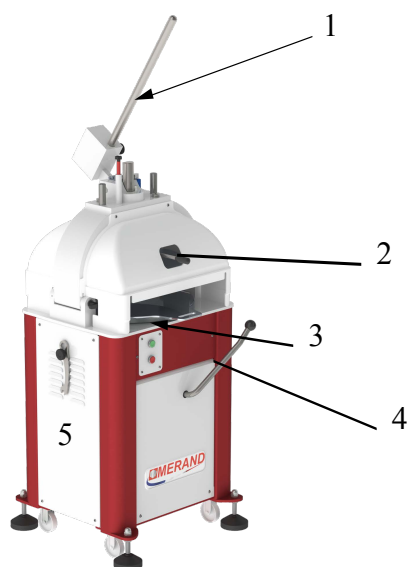
Thanks to the easy dissmantling of the lid and the possibility to tilt on the side the head of division.



ACCESSORIES

- Rounding plate

PRESENTATION



- 1 - Arm-lever for pressure
- 2 - Cutting tap
- 3 - Rounding table
- 4 - Rounding tap
- 5 - Rounding plate made of plastic or aluminium

WEIGHT AND PACKAGING DIMENSIONS

Net weight : 300 kg (815 lb)

Packaging on slatted outer carton pallet two way : :

Gross weight : 380 Kg (837 lb)

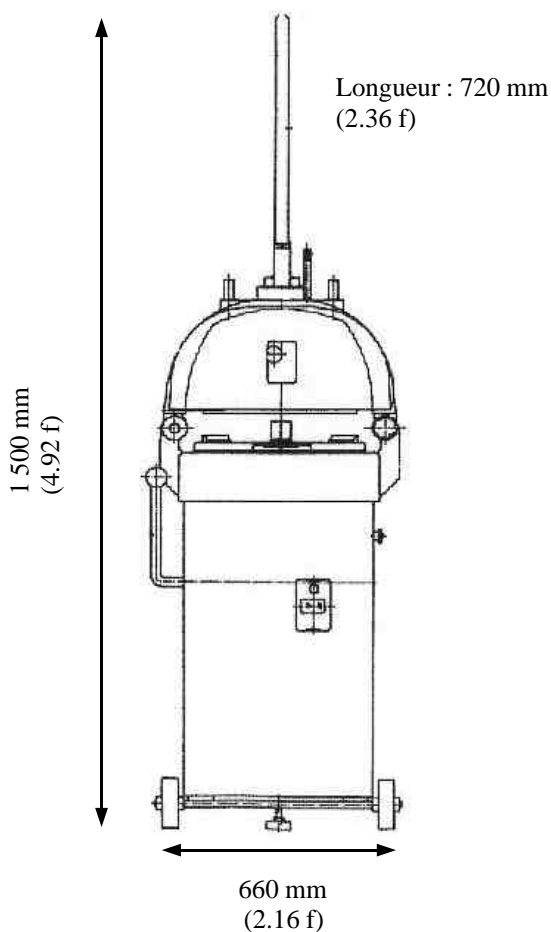
Dimensions (Length X Width X Height) :
0.810 m X 0.750 m X 1.74 m
(2.65 f X 2.46 f X 5.70 f)

HYGIENE - SECURITY

The Polo rounder divider is in accordance :

- with 89/392 EEC, the directive on hatches
- with the labour regulations.

OVERALL DIMENSIONS



ELECTRIC DATA

- 380 Volts / 50 Hz / 1,5 Kw
- 380 Volts / 60 Hz / 1,5 Kw
- 220 Volts / 50 Hz / 1,5 Kw
- 220 Volts / 60 Hz / 1,5 Kw



MERAND
Dough processing expert

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