

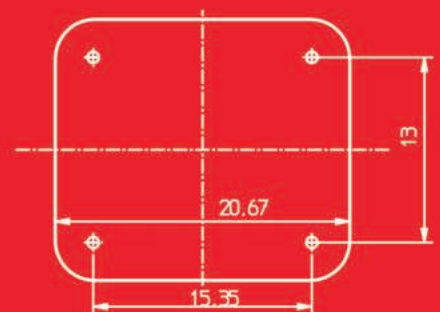
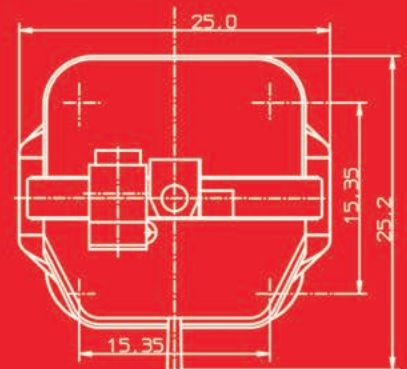
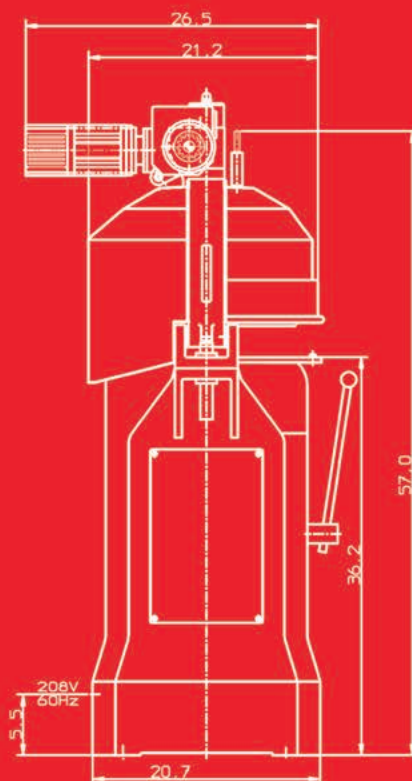
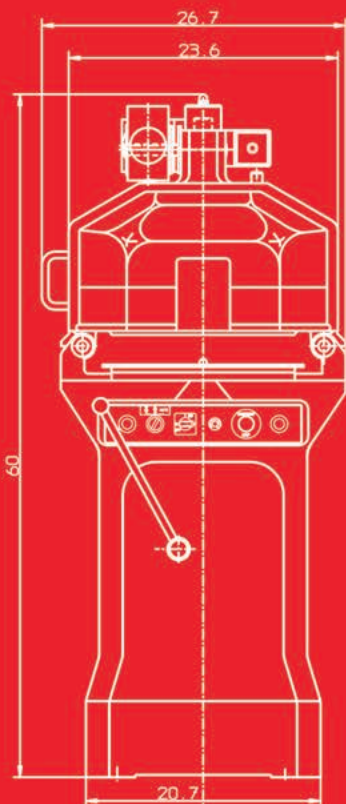
# EASY PLUS

## EASY PLUS DIVIDER/ROUNDER

The Erika Record EASY PLUS Divider/Rounder offers superior rounding, durability, and increased production for bakeries and foodservice operations. The EASY PLUS also features both automated pressing and dividing of dough, reducing operator fatigue.

Simply insert your rounding plate with dough into the machine. Then, press both buttons on the control panel to automatically press and divide dough into the equal portions. Lastly, once the indicator light at the top of the machine has turned green, push the rounding handle to form perfectly round dough balls. This entire process takes place in a matter of seconds, with less physical strain on your production staff.

The EASY PLUS also provides greater flexibility with a standard removable, interchangeable knife head (RH) system. This allows you to create different types of rolls with varying weight ranges and sizes in the same machine as well as facilitate easier cleaning and maintenance.



## FEATURES

- ❖ Completely removable, interchangeable and washable knife head assemblies
- ❖ Automated lowering of the knife head assembly via dual safety buttons on the control panel
- ❖ Three lightweight, sanitary rounding plates are included
- ❖ Ships with necessary oil, which is required for the rounding mechanism
- ❖ Rounding mechanism runs in oil bath for absolutely smooth, quiet and long-lasting operation
- ❖ Pressure on dough is adjustable
- ❖ No oil in or above product zone
- ❖ Sanitary cutting knives
- ❖ Minimal maintenance required
- ❖ Easy weight adjustment
- ❖ Round as long as needed

## AVAILABLE OPTIONS

- ❖ Additional, removable interchangeable heads for expanded weight ranges
- ❖ Custom electrical configurations are available upon request
- ❖ MINI configuration, resulting in a non-interchangeable machine perfect for smaller rolls

## CONSTRUCTION

- ❖ Head covers in both the front and rear of the machine are made of a durable, impact resistant, shatter proof thermoplastic material that snaps on and off for easy cleaning.
- ❖ Teflon coated knife head assembly, perfect for high hydration dough types
- ❖ Base, gear housing, knife frame and arch are made of sturdy cast iron
- ❖ Finished with lead free enamel paint
- ❖ Head can be tilted for easy cleaning
- ❖ Double bearing rounding plate drive-train
- ❖ Easy to remove dough entrapment ring

## ELECTRICAL SPECIFICATIONS

- ❖ Standard: 220v, 3ph, 60hz, 5 amps
- ❖ Thermal overload protector
- ❖ Machine comes with 12 foot power cord

## PRODUCTION RATE

- ❖ 5,500 – 8,500 pieces/hour (depending upon operator efficiency and production flow)

## WARRANTY

- ❖ 2 years parts & labor (on non-consumable parts)

## APPROVALS & CERTIFICATIONS

Erika Record is proud to receive the following certifications for our flagship Divider/Rounder lineup:



Below are applicable specifications for each of the machine models we offer. This includes: net weight, dimensions, shipping weight, shipping dimensions, dough weight ranges and knife head assembly compatibility.

## EQUIPMENT SIZE & DIMENSIONS

| MODEL                                                                              | NET WEIGHT           | DIMENSIONS (D X W X H)                             | SHIPPING WEIGHT      | SHIPPING DIMENSIONS (D X W X H)             |
|------------------------------------------------------------------------------------|----------------------|----------------------------------------------------|----------------------|---------------------------------------------|
| <b>SEMI</b><br><i>Fixed &amp; Interchangeable<br/>(Removable Head Series)</i>      | 770 lbs<br>(350 kg)  | 28.5" x 25.5" x 78.75"<br>(724mm x 648mm x 2000mm) | 880 lbs<br>(399 kg)  | 31" x 33" x 63"<br>(788mm x 839mm x 1601mm) |
| <b>EASY</b><br><i>Fixed &amp; Interchangeable<br/>(Removable Head Series)</i>      | 816 lbs<br>(370 kg)  | 31" x 26.75" x 60"<br>(788mm x 680mm x 1524mm)     | 946 lbs<br>(429 kg)  | 35" x 35" x 76"<br>(889mm x 889mm x 1930mm) |
| <b>EASY PLUS</b><br><i>Fixed &amp; Interchangeable<br/>(Removable Head Series)</i> | 816 lbs<br>(370 kg)  | 31" x 26.75" x 60"<br>(788mm x 680mm x 1524mm)     | 946 lbs<br>(429 kg)  | 35" x 35" x 76"<br>(889mm x 889mm x 1930mm) |
| <b>FULL</b><br><i>Fixed, Non-Interchangeable<br/>Series</i>                        | 1100 lbs<br>(499 kg) | 29.5" x 32" x 61"<br>(750mm x 813mm x 1550mm)      | 1540 lbs<br>(699 kg) | 35" x 35" x 76"<br>(889mm x 889mm x 1930mm) |
| <b>FULL CLASSIC</b><br><i>Fixed, Non-Interchangeable<br/>Series</i>                | 1100 lbs<br>(499 kg) | 27" x 33.5" x 64"<br>(686mm x 851mm x 1626mm)      | 1540 lbs<br>(699 kg) | 35" x 35" x 76"<br>(889mm x 889mm x 1930mm) |
| <b>HAND DIVIDER</b><br><i>Fixed, Non-Interchangeable<br/>Series</i>                | 150 lbs<br>(68 kg)   | 17" x 21.5" x 43.25"<br>(432mm x 546mm x 1099mm)   | 180 lbs<br>(82 kg)   | 31" x 21" x 29"<br>(788mm x 534mm x 737mm)  |

## KNIFE HEAD ASSEMBLY SPECIFICATIONS

| KNIFE HEAD        | # OF PARTS | DOUGH PIECES WEIGHT       | TOTAL WEIGHT RANGE             |
|-------------------|------------|---------------------------|--------------------------------|
| 8/250   8/251 RH  | 7          | 9 - 21 oz   255 - 595g    | 3.9 - 9.2 lbs   1.76 - 4.17 kg |
| 6/150   6/151 RH  | 15         | 5.4 - 9.5 oz   153 - 269g | 5.1 - 8.9 lbs   2.31 - 4.03 kg |
| 7/70   7/71 RH    | 20         | 2.5 - 7.1 oz   71 - 201g  | 3.1 - 8.9 lbs   1.41 - 4.03 kg |
| 4/40   4/41 RH    | 30         | 1.4 - 4.3 oz   40 - 121g  | 2.6 - 8.1 lbs   1.17 - 3.67 kg |
| 11/30   11/31 RH  | 36         | 1 - 4 oz   29 - 113g      | 2.3 - 9.0 lbs   1.04 - 4.08 kg |
| 10/25   10/25 RH* | 36         | .9 - 3.3 oz   26 - 93g    | 2.0 - 7.5 lbs   .91 - 3.4 kg   |
| 9/20   9/21 RH*   | 36         | .74 - 2.5 oz   21 - 70g   | 1.5 - 5.6 lbs   .68 - 2.54 kg  |
| 5/18   5/18 RH*   | 50         | .6 - 1.5 oz   18 - 42g    | 1.9 - 4.7 lbs   .87 - 2.13 kg  |
| MINI**            | 56         | .28 - .56 oz   8 - 16g    | 1.0 - 1.97 lbs   448 - 896g    |

\* Models 10/25 RH, 9/21 RH, & 5/18 RH are a different diameter than our standard offerings. For these heads to be interchangeable, the dough entrapment ring must also be changed and additional modifications must be performed to the machine at the time of purchase.

\*\* The Mini model is a fixed head machine and cannot be interchanged with other available head models.

# SPECIFICATIONS

## KNIFE HEAD ASSEMBLY AVAILABILITY

| KNIFE HEAD        | SEMI/SEMI RH | EASY | EASY PLUS | FULL | FULL CLASSIC | HAND DIVIDER |
|-------------------|--------------|------|-----------|------|--------------|--------------|
| 8/250   8/251 RH  | ●            | ●    | ●         | ●    | ●            |              |
| 6/150   6/151 RH  | ●            | ●    | ●         | ●    | ●            | ●            |
| 7/70   7/71 RH    | ●            | ●    | ●         | ●    | ●            |              |
| 4/40   4/41 RH    | ●            | ●    | ●         | ●    | ●            |              |
| 11/30   11/31 RH  | ●            | ●    | ●         | ●    | ●            | ●            |
| 10/25   10/25 RH* | ●            | ●    | ●         | ●    | ●            |              |
| 9/20   9/21 RH*   | ●            | ●    | ●         | ●    | ●            |              |
| 5/18   5/18 RH*   | ●            | ●    | ●         | ●    | ●            |              |
| MINI**            | ●            | ●    | ●         |      |              |              |
| QUADRO SERIES***  | ●            | ●    | ●         | ●    | ●            |              |

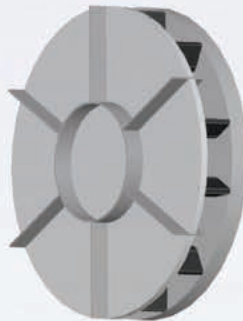
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\*\* The Mini model is a fixed head machine and cannot be interchanged with other available head models.

\*\*\* The QUADRO SERIES is a square head configuration. For complete details please view the section regarding the QUADRO SERIES.

## KNIFE HEAD ASSEMBLIES

Depicted are the various knifehead assemblies available for our Divider/Rounder lineup. These diagrams correspond with the "Number of Parts" column depicted in the Product Specifications chart above.



7 PART



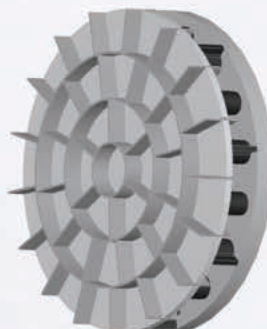
15 PART



20 PART



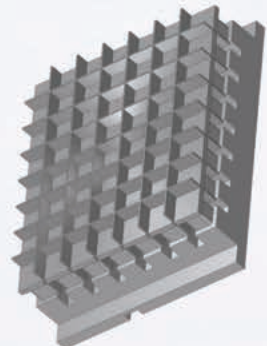
30 PART



36 PART



50 PART



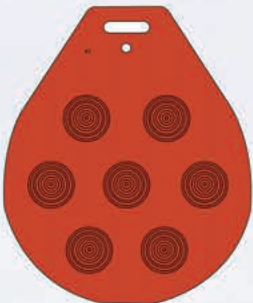
56 PART

# ROUNDING PLATES

## ROUNDING PLATE IDENTIFICATION

| KNIFE HEAD        | # OF PARTS | DOUGH PIECES WEIGHT       | ROUNDING PLATE # |
|-------------------|------------|---------------------------|------------------|
| 8/250   8/251 RH  | 7          | 9 - 21 oz   255 - 595g    | 47               |
| 6/150   6/151 RH  | 15         | 5.4 - 9.5 oz   153 - 269g | 415              |
| 7/70   7/71 RH    | 20         | 2.5 - 7.1 oz   71 - 201g  | 420              |
| 4/40   4/41 RH    | 30         | 1.4 - 4.3 oz   40 - 121g  | 45               |
| 11/30   11/31 RH  | 36         | 1 - 4 oz   29 - 113g      | 46               |
| 10/25   10/25 RH* | 36         | .9 - 3.3 oz   26 - 93g    | 336              |
| 9/20   9/21 RH*   | 36         | .74 - 2.5 oz   21 - 70g   | 326              |
| 5/18   5/18 RH*   | 50         | .6 - 1.5 oz   18 - 42g    | 50               |
| MINI              | 56         | .28 - .56 oz   8 - 16g    | 12               |

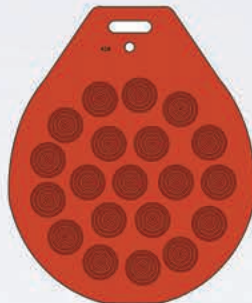
## ROUNDING PLATES



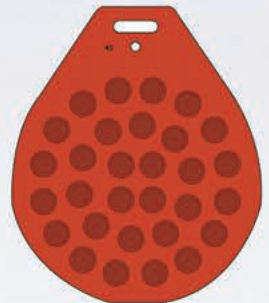
47 7 PART



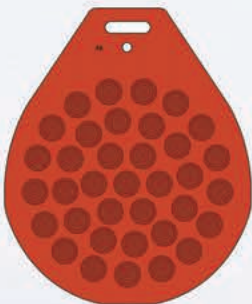
415 15 PART



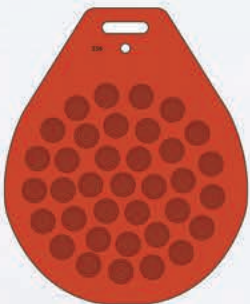
420 20 PART



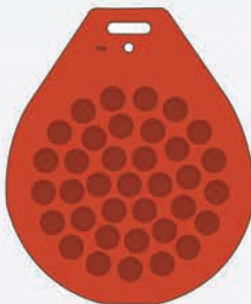
45 30 PART



46

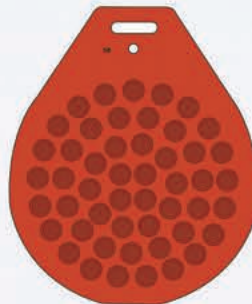


336

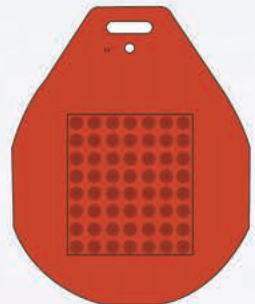


326

36 PART



50 50 PART



12 56 PART

## BAKED TO PERFECTION

Erika Record Divider/Rounders are capable of producing a wide array of bread and roll products. This includes: ciabatta, dinner rolls, hamburger buns, Kaiser rolls, pita bread, pizza, Portuguese rolls, sliders, whole-wheat rolls, and more.

Our machine is also perfect for portioning and prepping dough into further processing for: bagels, baguettes, bolillos, bread bowls, bread with particulates (raisins, nuts, etc.), French bread, focaccia, hot dog rolls, loaf bread, pretzels, telera bread and so much more!



# PRODUCTS



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IT'S NOT JUST  
A DIVIDER/ROUNDER,  
IT'S AN ERIKA RECORD

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**ERIKA RECORD**  
BAKING EQUIPMENT

**ERIKA RECORD BAKING EQUIPMENT**  
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