

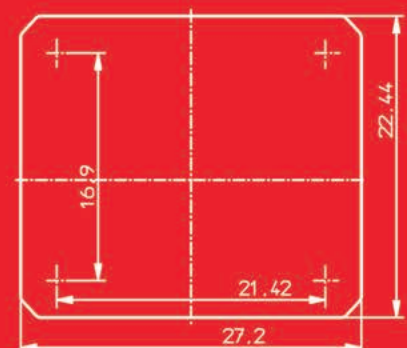
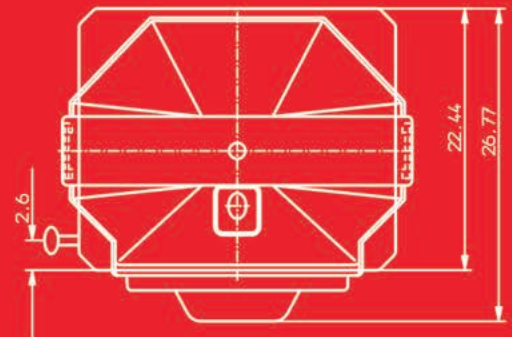
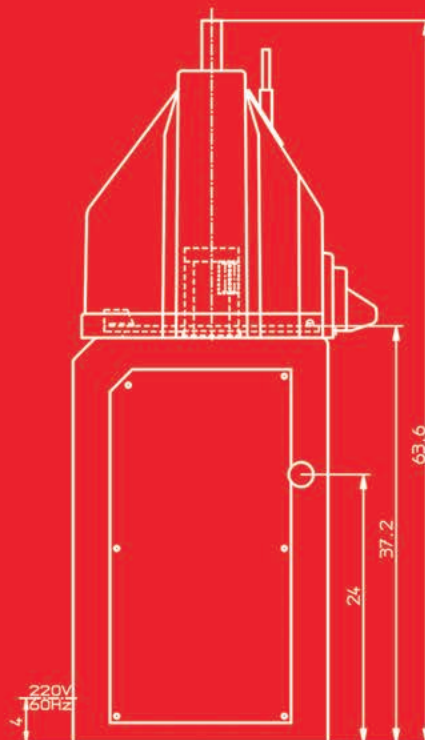
FULL CLASSIC

FULL CLASSIC DIVIDER/ROUNDER

The Erika Record FULL CLASSIC Divider/Rounder offers superior rounding, durability, and increased production for bakeries and foodservice operations. The FULL CLASSIC features complete automation of the pressing, dividing and rounding process, with no user intervention required. This lessens operator fatigue, provides a consistent finished product and a steady production rate for the duration of each work shift.

First, pre-program the machine with the desired weight range and rounding time settings. Next, insert your rounding plate with dough into the machine, being sure to close the red safety gate. Once the door is closed, the machine will automatically press, divide and round dough into perfectly shaped dough balls. The entire process occurs in a matter of seconds. Upon completion, the red safety gate will automatically open for the user to remove and load the next batch.

The FULL CLASSIC is a great solution for high volume production or facilities with multiple operators. This model minimizes labor related fatigue and ensures a consistently portioned and rounded product regardless of the machine's operator; and helps ensure a steady production rate for the duration of every work shift.



FEATURES

- ❖ Gradually increasing height inside the rounding chamber during the rounding process
- ❖ Automated lowering of the knife head assembly, dividing and rounding of dough
- ❖ Three lightweight, sanitary rounding plates are included
- ❖ Ships with necessary oil, which is required for the rounding mechanism
- ❖ Rounding mechanism remains constantly lubricated via a recirculating oil system
- ❖ Pressure on dough is adjustable
- ❖ No oil in or above product zone
- ❖ Completely enclosed operation for enhanced safety
- ❖ Sanitary cutting knives
- ❖ Minimal maintenance required
- ❖ Easy weight adjustment
- ❖ Reverse, anti-jamming button
- ❖ Handles sticky dough

AVAILABLE OPTIONS

- ❖ Bumper Guard
- ❖ Casters/Wheels
- ❖ Custom electrical configurations are available upon request

CONSTRUCTION

- ❖ Head cover is made of a durable, impact resistant, shatter proof thermoplastic material that lifts 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, 5.4 amps
- ❖ Thermal overload protector
- ❖ Machine comes with 12 foot power cord

PRODUCTION RATE

- ❖ 6,500 – 10,800 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)
SEMI <i>Fixed & Interchangeable (Removable Head Series)</i>	770 lbs (350 kg)	28.5" x 25.5" x 78.75" (724mm x 648mm x 2000mm)	880 lbs (399 kg)	31" x 33" x 63" (788mm x 839mm x 1601mm)
EASY <i>Fixed & Interchangeable (Removable Head Series)</i>	816 lbs (370 kg)	31" x 26.75" x 60" (788mm x 680mm x 1524mm)	946 lbs (429 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
EASY PLUS <i>Fixed & Interchangeable (Removable Head Series)</i>	816 lbs (370 kg)	31" x 26.75" x 60" (788mm x 680mm x 1524mm)	946 lbs (429 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
FULL <i>Fixed, Non-Interchangeable Series</i>	1100 lbs (499 kg)	29.5" x 32" x 61" (750mm x 813mm x 1550mm)	1540 lbs (699 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
FULL CLASSIC <i>Fixed, Non-Interchangeable Series</i>	1100 lbs (499 kg)	27" x 33.5" x 64" (686mm x 851mm x 1626mm)	1540 lbs (699 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
HAND DIVIDER <i>Fixed, Non-Interchangeable Series</i>	150 lbs (68 kg)	17" x 21.5" x 43.25" (432mm x 546mm x 1099mm)	180 lbs (82 kg)	31" x 21" x 29" (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***	●	●	●	●	●	

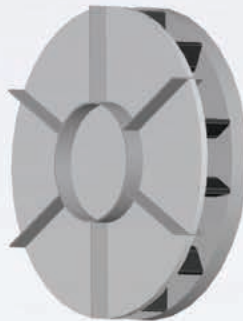
* Models 10/25 RH, 9/21 RH, & 5/18 RH are a different diameter than our standard offerings. For these heads to be interchangeable, the dough entrapment ring must also be changed and additional modifications must be performed to the machine at the time of purchase.

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

*** 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.



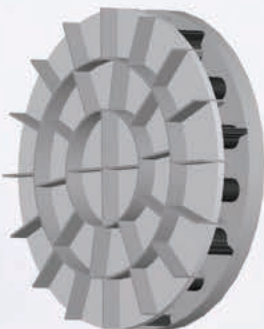
7 PART



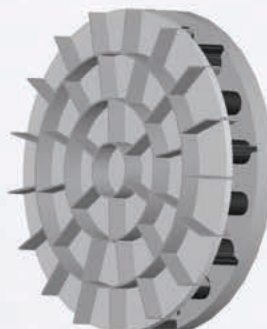
15 PART



20 PART



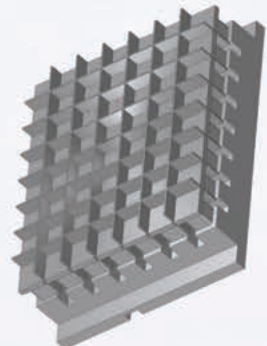
30 PART



36 PART



50 PART



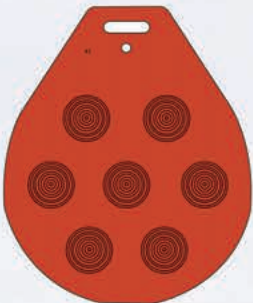
56 PART

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

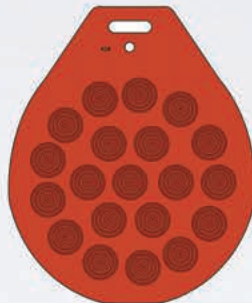
ROUNDING PLATES



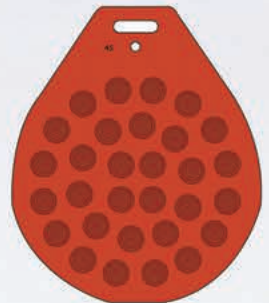
47 7 PART



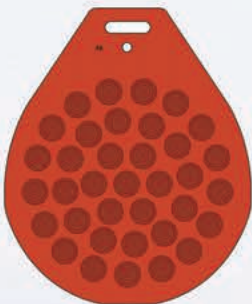
415 15 PART



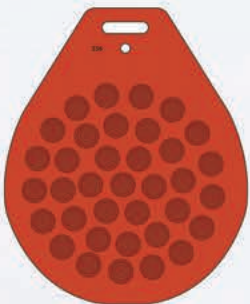
420 20 PART



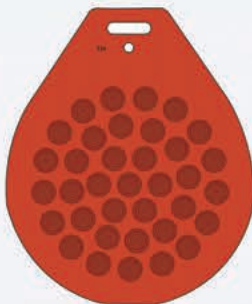
45 30 PART



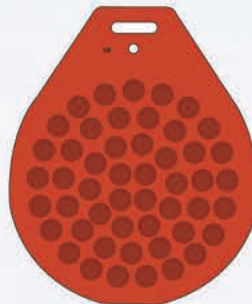
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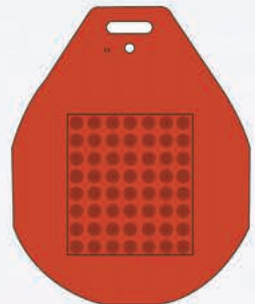
336



326



50 50 PART



12 56 PART

36 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



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



ERIKA RECORD
BAKING EQUIPMENT

ERIKA RECORD BAKING EQUIPMENT
190 FAIRFLED AVENUE, WEST CALDWELL, NJ 07006

PHONE: 973.614.8500 | FAX: 973.614.8503
E-MAIL: SALES@ERIKARECORD.COM | WEB: WWW.ERIKARECORD.COM

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