

## Dough dividing and moulding machine

### ROTAMAT EN

#### Automatic dough dividing and moulding machine for round and quadratic small baked goods

ROTAMAT EN is suitable for dividing and moulding of dough of various consistencies and recipes.

- Classic roll dough
- Mixed and special roll dough
- Pretzel doughs
- Doughnut doughs
- Sweet doughs usual within the baking industry

#### Advantages

##### Two automatic processes

- pressing and dividing
- pressing, dividing and moulding

##### ROTAMAT EN can be adjusted with a single hand movement

##### Adjustable moulding intensity

- Moulding height and moulding time can be adjusted appropriate to dough

##### Very exact dough portioning

##### Very exact dough weight

##### Very gentle dough handling

- Even with long proofing, existing structures keep their shape
- High quality products manufactured even with dough that has a low absorption rate
- Optimum baking volume

##### Time saved thanks to automation

- While ROTAMAT EN is working, you have time to do other things, for example preparing the next pressing plates

##### Takes up little space

- Automation is now possible in the smallest bakery

##### Easy to clean

- Hygienic
- Knife blades are easy to install and remove
- Easy-care, high-quality materials

##### Safety

- During operation, a guard closes off the working area
- If foreign bodies come between the worktable and the guard, operation is automatically stopped

#### Options

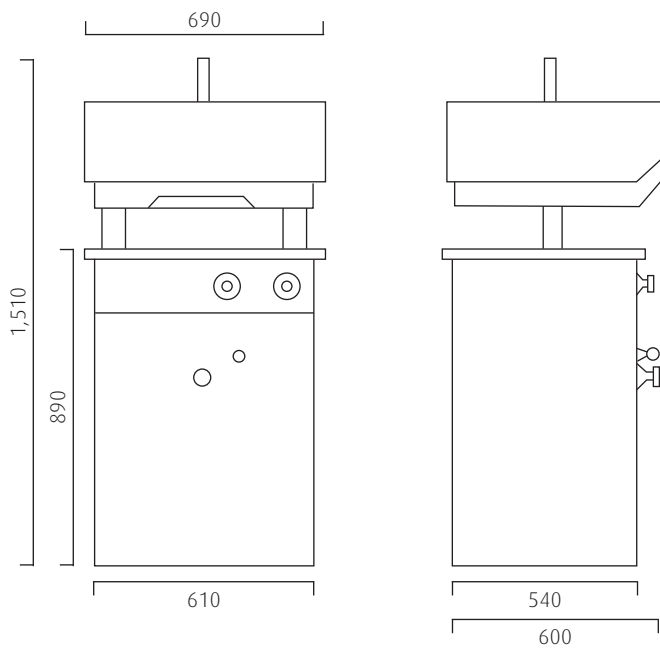
- More pressing plates

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## ROTAMAT EN

**ROTAMAT EN** 2/2  
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Dimensions in mm.

### Technical data

Dough dividing	pieces per press	30
Weight range	g/piece	30 - 70
Max. weight of dough per press	g	2,100
Weight of ROTAMAT EN	kg	405
Absorption rate when dividing	%	140 - 175
Absorption rate when moulding	%	140 - 165
Drive power at 400 V		
- Main motor	kW	0.75
- DC current motor	kW	0.20
Connected load	kVA	1.6



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