DATA SHEET

Zanolli Ercolina Plus 22 Autotmatic Dough Divider Rounder - 22 portions | 60 - 220g Portions

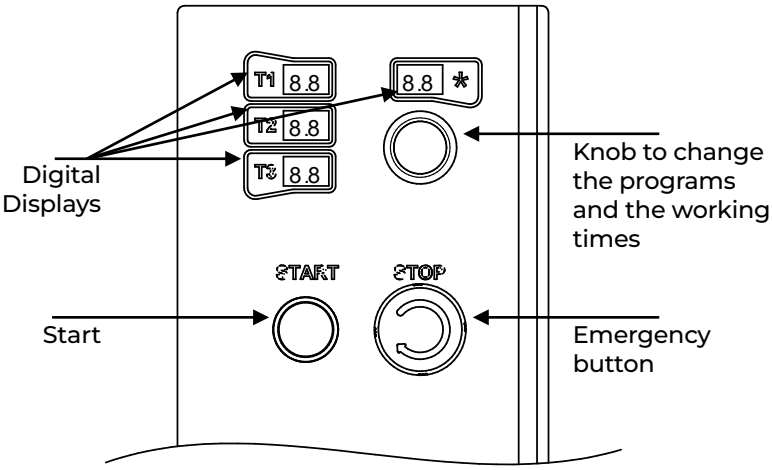
4AR0539

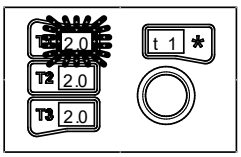


Build

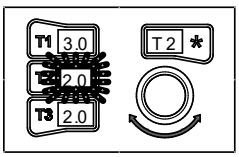
- Fully automatic dough portioning and rounding, producing up to 2,600 dough balls per hour with 22 portion sizes ranging from 60 to 220 grams.
- Fully Hydraulic machine, with two cylinders for pressing, one cylinder for cutting and one for rounding
- Accommodates dough loads from 1.3 to 4.8 kg, suitable for various types of dough products.
- All working phases—pressing, cutting, and forming—are completely programmable for easy use; operators simply load the dough and press a button.
- Each Working phase can be adjusted via a knob, with real-time parameters displayed on a digital screen for quick reference.
- Operators can save multiple programs for different dough recipes, allowing quick access with just a push of a button.
- The pressing phase evenly distributes the dough in the basin, ensuring consistent weight and volume before cutting, which leads to perfectly weighed dough balls. The operator can adjust the pressing time for optimal customization.
- The shaping phase allows adjustments to the chamber height, creating the ideal space for smooth, blemish-free rounded balls. The operator can fine-tune the height for consistently perfect results.
- The rounding phase allows operators to adjust the oscillating plate's shaping time for dough, tailored to specific needs. This fine-tuning enables different dough types to achieve a perfect, blemish-free rounded shape.
- Constructed from an electro-welded painted steel chassis and exterior panels for enhanced resilience and durability
- Features stainless steel pressing plates and cutting blades for long-lasting performance Inner cover surfaces and presses made from food-safe polyethylene (PE500) enhance hygiene and safety in food preparation.
- Includes a ring made of aluminum with chemical nickel-plating for extra strength and durability.
- Basins made from anticorodal aluminum MG5 with anodizing for enhanced strength.
- Ideal for both small pizzerias and large bakeries, optimizing dough preparation and ensuring perfect results consistently as it transforms a time-consuming task into a quick, efficient process, even for untrained staff.

Complete Controls

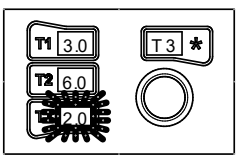




T1 (pressing time)
This parameter identifies the time needed to evenly distribute the dough inside the basin, to ensure in the cutting phase each piece is the same weight and volume.



T2 (rounding time)
This parameter identifies the time needed for the oscillating plate to shape the balls after the cutting phase



T3 (shaping chamber)
This parameter is essential for opening or closing the shaping chamber. It helps create the optimal space within the chamber, allowing for the precise formation of a perfectly shaped ball during the

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Technical specifications

External Size

External Width	750mm
External Depth	700mm
External Height	1450mm

Weight

Net weight	220 kg
package weight	*

Connection requirements electric

Electrical connected loads	**1.5kW**
Voltage	415 V
Plug Supplied	No
Cable Length	*
Plug Type	Lead only

Environment

Temperature	0 - 40 °c
Maximum humidity	95% without condensation
Noise	< 70 decibel

Technical Fixtures

Dough Weight	1.3 - 4.8kg
Divisions	22
Portion Size	60 - 220g
Production Capacity	2600 p/hr
Head Diameter	Ø 400 mm
Programs	9

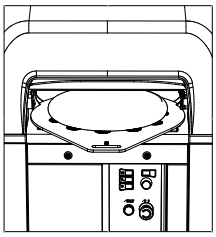
Warranty

2 Year Warranty	2 years parts and labour

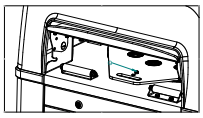
**Subject to a prevantitive maintence plan*

Work Cycle

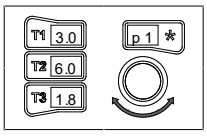
1. Insert the plate manually



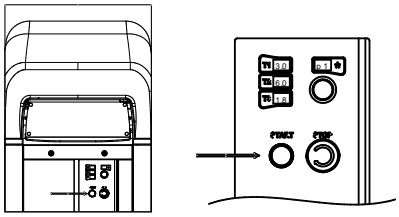
2. Close the front guard



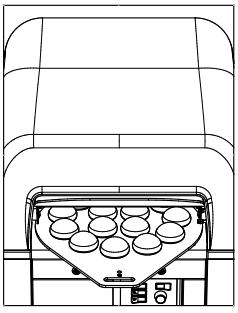
3. Set the operating times
(pressing, rounding and chamber) OR access a program of your choice.



4. Press the Start button - The machine presses, cuts and rounds automatically.



5. Open the front guard and remove the plate with the shaped balls.



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