



DB 2



DB 3 SA



DB 3 FA

DB 2 - DB 3

Bun divider-rounders



The DB bun divider-rounders have been designed to divide and round dough pieces automatically.

They are particularly recommended for the production of buns and brioches (possibility of 14 to 52 divisions depend on the model).

Use

The DB (divider-rounder) is a machine designed to divide and round dough pieces, the weight and degree of automation depending on the model in the range.

- Manual model DB 2: pressing, cutting and rounding are carried out by means of 2 levers.
- Semi-automatic model DB 3 SA: pressing and rounding are carried out by means of a hydraulic jack, rounding being carried out by actuating the control lever
- Model DB 3 FA: the entire cycle is automatic and is initiated by pressing 2 keys.

In a few platform movements the machine enables you to produce perfectly divided and round pieces of dough.

- Adjusting the volume/weight of the pieces of dough, according to the type of dough used, by means of a graduated rod
- Rounding and pressure time controlled by lever on the semi-automatic version and programmed in the automatic version
- Cycle started automatically by 2 buttons on DB 3 FA
- Cutting head can be raised to facilitate cleaning

Construction

- Supplied with 3 synthetic trays
- Steel structure mounted on wheels
- Interchangeable cutting trays, Teflon-coated aluminium structure on SA and FA models
- Aluminium alloyed oscillating platform
- Stainless steel knives
- Electronic control on FA version
- Hydraulic pressing and cutting system on SA and FA
- Mains voltage: 3-phase 400 V 50 Hz / 230 V 50 Hz / 220 V 60 Hz

Technical properties

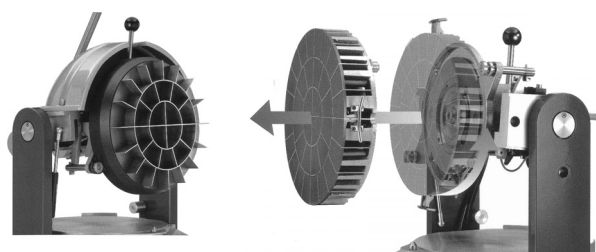
Model	DB 2 14-4 DB 3 SA 14-4 DB 3 FA 14-4	DB 2 30-3 DB 3 SA 30-3 DB 3 FA 30-3	DB 2 30-4 DB 3 SA 30-4 DB 3 FA 30-4	DB 2 36-4 DB 3 SA 36-4 DB 3 FA 36-4	DB 2 52-3 DB 3 SA 52-3 DB 3 FA 52-3	
Reference	07002051 07002152 07002252	07002021 07002122 07002222	07002061 07002162 07002262	07002071 07002172 07002272	07002041 07002142 07002242	
Number of divisions	14	30	30	36	52	
Dough piece weight	minimum maximum	130 g 250 g	30 g 100 g	40 g 130 g	30 g 110 g	20 g 50 g
Output		1200 p/h	2400 p/h	2400 p/h	2800 p/h	4000 p/h
Power		0,55 kW 1.3 kW 1.3 kW	0,55 kW 1.3 kW 1.3 kW	0,55 kW 1.3 kW 1.3 kW	0,55 kW 1.3 kW 1.3 kW	0,55 kW 1.3 kW 1.3 kW

Dimensions and weight

Loading height		900 mm 1065 mm 1065 mm	900 mm 1065 mm 1065 mm	900 mm 1065 mm 1065 mm	900 mm 1065 mm 1065 mm	900 mm 1065 mm 1065 mm
Overall		620 x 660 mm 620 x 630 mm 620 x 630 mm	620 x 660 mm 620 x 630 mm 620 x 630 mm	620 x 660 mm 620 x 630 mm 620 x 630 mm	620 x 660 mm 620 x 630 mm 620 x 630 mm	620 x 660 mm 620 x 630 mm 620 x 630 mm
Height arms raised		2160 mm 1675 mm 1675 mm	2160 mm 1675 mm 1675 mm	2160 mm 1675 mm 1675 mm	2160 mm 1675 mm 1675 mm	2160 mm 1675 mm 1675 mm
Net weight		325 kg 380 kg 380 kg	325 kg 380 kg 380 kg	325 kg 380 kg 380 kg	325 kg 380 kg 380 kg	325 kg 380 kg 380 kg

Accessories

Reference	Models	Description
07002551	14-4	Synthetic tray
07002521	30-3	Synthetic tray
07002561	30-4	Synthetic tray
07002571	36-4	Synthetic tray
07002541	52-3	Synthetic tray



Head up (DB 2)

Head up (DB 3 SA et FA)

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Machine according to the standards 