

Easy Plus Divider/Rounder

This machine presses and cuts automatically
so you don't have to!

Interchangeable Heads: 36-, 20-,
15-, 7- parts covering weight
ranges from 1 – 21 ounces

The pressure, which is adjustable,
is applied evenly on the dough
resulting in a more consistent
roll, with superior quality,
batch after batch, day after
day.

You'll also find that a key by-
product of the Easy Plus will
be happier workers that stay
on the job longer thereby
maximizing your investment in
recruitment and training. And
we all know that a happier
worker is a more productive
worker.

This machine may help in
reducing the number of
worker's compensation cases
due to decreased manual
processes

- Motorized lowering of head to press dough
- Easily interchangeable heads . . .
Sanitary design; heads are washable
- Dual push-button operation for
rounding products
- Pressure on dough is adjustable



**The Easy Plus . . .
an affordable machine
that works harder so
you don't have to!**

ERIKA Easy Plus Divider/Rounder

TECHNICAL SPECIFICATIONS:

Features:

- Three lightweight, sanitary rounding plates are included
- Machine is shipped with necessary oil for rounding mechanism
- Machine has removable head feature for easy cleaning/washing of heads
- Removable head can be exchanged easily and quickly
- Sanitary cutting knives
- Easy weight adjustment
- No oil in, or above, product zone
- Minimum maintenance required
- Rounding mechanism runs in oil bath for absolutely smooth, quiet, and long-lasting operation
- Dual button safety feature
- Handles very sticky dough

Construction:

- Base, gear housing and arch are made of sturdy cast iron
- Knife frame made of aluminum casting
- Finish is a lead-free enamel paint
- Head covers in front and rear are of durable thermoplastic material, impact resistant and shatter proof; they snap off and on for fast cleaning
- Rounding plate drive is via a double bearing support
- Head can be tilted for easy cleaning; dough entrapment ring comes off in seconds

Electrical:

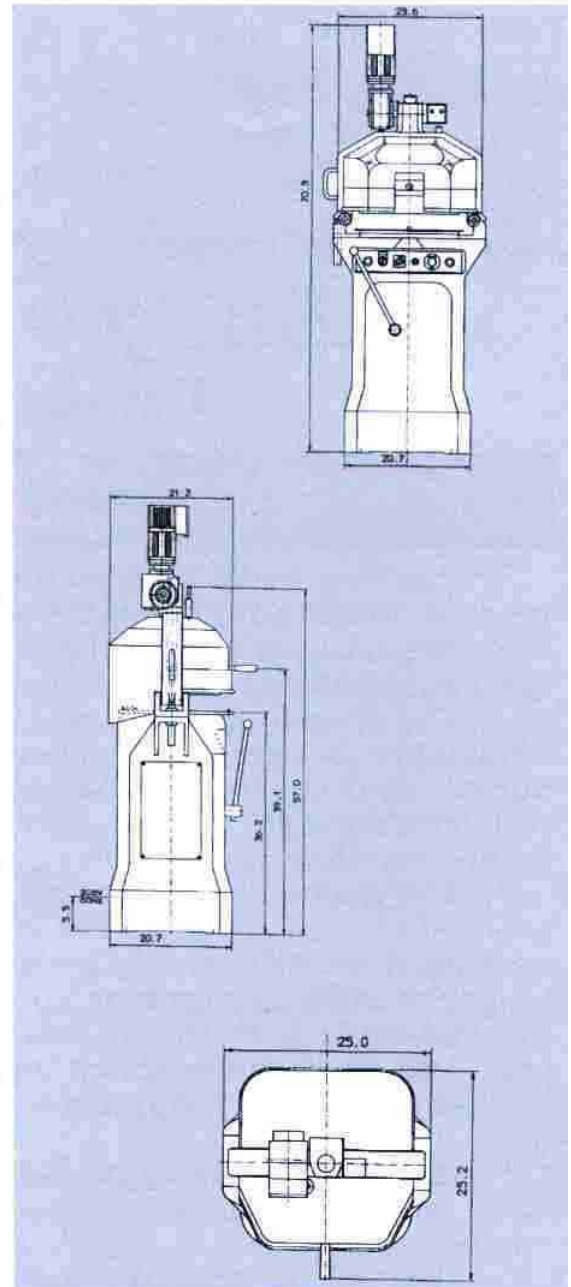
- Motor start with built-in thermal overload protector
- Machine comes with 12 foot main cable
- Electrical Requirements: 220 volts, 3 phases, 60 cycles, 5 amps

OPTIONS:

- Additional removable heads
- Machine wheels
- Teflon coated knife assembly

Models	Capacities			Weights		Crate Dimensions D x W x H
	Number of Parts	Weight of individual dough pieces in ounces	Total Weight range in lbs.	Net lbs.	Ship Wt. lbs.	
EP 11/31 RH/RD*	36	1 - 4	3.0 - 9.0	816	946	35" x 35" x 76"
EP 7/71 RH/RD*	20	2.5 - 7.1	3.9 - 8.9	816	946	35" x 35" x 76"
EP 6/151 RH/RD*	15	5.4 - 9.5	5.1 - 8.9	816	946	35" x 35" x 76"
EP 8/251 RH/RD*	7	9.0 - 21.0	3.9 - 9.2	816	946	35" x 35" x 76"

- When ordering additional heads for any of the above models, refer to them as follows:
 - 36 part head, Model 11/31 RHA
 - 20 part head, Model 7/71 RHA
 - 15 part head, Model 6/151 RHA
 - 7 part head, Model 8/251 RHA



In an effort to continuously improve our products, the company reserves the right to change specifications and dimensions without notice.

Distributor:



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