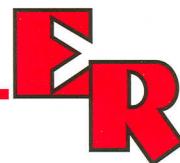


ERIKA

Semi-Automatic Divider/Rounders



ERIKA offers the widest selection of top quality divider/rounders in the industry. This broad selection of models, coupled with their more gentle rounding action, enables you to produce a great deal more than the regular line of buns and rolls. Now you can include such products as:

- Portuguese Rolls (Choose a model to 4 ounces or higher)
- Airy French Rolls (Ideal with the 20- or 30-part model)
- Flour Tortillas (Get more production with a 50-part machine)
- Miniature Breads or Individual Sized Pizza (Choose from a 7- or 15-part divider unit)

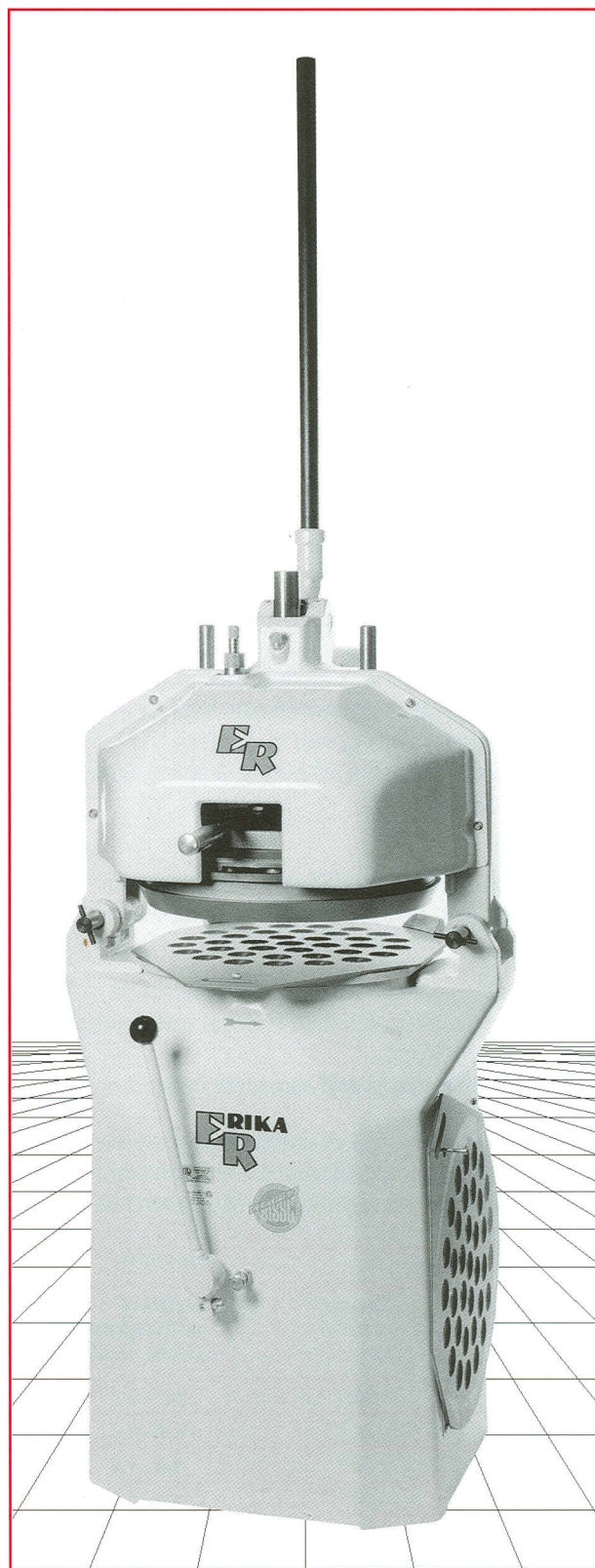
ERIKA divider/rounders are also ideal for only dividing doughs for pies, tarts, and specialty rolls.

Considering their versatility, reliable performance, and superior construction, **ERIKA** divider/rounders are the most durable and the best choice for a wide range of operations including retail, artisan, or in-store bakeries, restaurants, pizza shops, hotels or commissaries, hospitals, college or prison food facilities.

ERIKA machines take away the laborious task of dividing and rounding doughs by hand, making the entire process faster, easier, and simpler. Better yet, you'll be assured of uniformity in dough weight and shape, time after time. What's more, the quick release design of the front and rear covers and embracing ring make cleaning quick and easy.

In addition to the **ERIKA** semi-automatic divider/rounders we offer **AUTOMAT** models and the **RH Series** with the unique removable head assembly, giving you unparalleled production versatility. (Ask for our comprehensive four-color brochure to obtain more details.)

ERIKA --- the world leaders in the manufacture of divider/rounders for over 50 years.



Meeting UL, NSF,
and CSA standards

