Since 1972

Fortuna Fully-Automatic & Semi-Automatic Divider / Rounders

Specifications For Fully Automatic

- Automatic Operation
- Moulds pieces of dough with alternating larger and smaller movements
- Moulds all standard dough types
- Easy Cleaning
- Compact size for easy storage
- Low energy consumption
- Continuous automatic lubrication
- Great stability
- 220 Volts, 3 Phase, 60 Hz

Specifications For Semi-Automatic

- Semi-Automatic Operation
- Moulds pieces of dough with alternating larger and smaller movements
- Moulds all standard dough types
- Easy Cleaning
- Compact size for easy storage
- Low energy consumption
- Continuous automatic lubrication
- Great stability

Technical Data

Item #	Size	Dough Capacities			Machine Dimensions	Fully Automatic Weights		Semi-Automatic Weights	
		Parts	Weight of Individual Dough Pieces (oz.)	Total Weight Range (lbs.)	H x W x D	Net Weight (lbs.)	Shipping Weight (lbs.)	Net Weight (lbs.)	Shipping Weight (lbs.)
2-30	2	30	.88—2.15	1.5—4	58” x 27” x 31.5”	1165	1275	730	840
3-30	3	30	1.15—2.5	2—4.75	58” x 27” x 31.5”	1190	1300	730	840
4-30	4	30	1.40—3.88	2.5—7.25	59.5” x 28.5” x 31.5”	1225	1335	730	840
2-52	2	52	.5—1	1.25—3.5	58” x 27” x 31.5”	1208	1318	730	840
3-52	3	52	.5 - 1.25	1.75—4.25	58” x 27” x 31.5”	1210	1320	730	840
4-36	4	36	1.15—2.5	2.5—5.5	59.5” x 28.5” x 31.5”	1225	1335	730	840

In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions without notice

Creative Technology and Service for the Baking Industry

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