

Divider Rounder – Mod. SPA



SPA A



SPA SA



SPA M

In the divider rounder, the freshly mixed dough is placed on the plate, pressed, divided into equal portions, and quickly rounded with perfect results: dough balls of identical weight and shape. Our dividers are engineered for continuous, high-efficiency operation, ensuring precise results every single time.

Working cycle

M – Manual divider rounder: manual pressing, cutting and rounding via mechanical levers.

SA – Semi-automatic divider rounder: automatic pressing and cutting (with pressing time and rounding chamber height adjustable via touch screen), manual rounding via lever.

A – Automatic divider rounder: fully automatic pressing, cutting and rounding (with pressing, rounding time and rounding chamber height adjustable via touch screen).





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Zero plastic, maximum strength

The safety guard is entirely made of stainless steel, offering greater strength and durability compared to conventional plastic guards, which may crack or break over time. The head cover is made of sheet metal, to ensure superior robustness and impact resistance, avoiding the typical issues associated with plastic covers. Even the electrical system is housed in a metal enclosure, instead of the cheaper plastic boxes commonly found on the market.



Electronic adjustment of the rounding chamber

Encoder-based system managed through a touch screen for precise adjustment of the rounding chamber height. Once set, the position is maintained with extreme accuracy even after thousands of working cycles, regardless of environmental variations or oil viscosity.



Knife area safety

Many manual divider-rounders on the market are completely open in the knife area, with no protection against crushing hazards. Our machine, on the other hand, is equipped with a front safety guard featuring a safety microswitch and a fully closed rear cover. This solution makes the machine fully compliant with safety regulations and eliminates any risk to the operator.



Monobloc machine frame

Monobloc frame with integrated front panel and structural corner reinforcements, designed without the use of lightweight panels applied solely for aesthetic or covering purposes. A robust and rigid construction engineered to ensure high mechanical strength and long service life.



Correct plate positioning control

Dedicated sensor that verifies the correct positioning of the plate and prevents the cycle from starting in case of incorrect insertion. This important safety device prevents damage to the knives, a problem frequently found on many competing machines that lack this system.



Cast aluminum head

Anodized aluminum casting with a nickel-plated outer ring, both suitable for food contact. This treatment eliminates the risk of surface deterioration over the years, unlike the surface coatings used on other machines on the market, which may peel off over time and end up in the dough.



Professional electronics and advanced interface

Many manufacturers use LCD displays combined with custom-made electronic boards, often prone to failures and equipped with delicate control knobs. Our automatic and semi-automatic models feature a 5" Weintek touch screen with the ability to store up to 100 custom-named programs, ensuring intuitive operation, robustness and high reliability. The electrical system is built using a PLC and standard industrial components, making spare parts and technical support readily available anywhere in the world.



Oversized and high-performance hydraulic system

The hydraulic system is mounted on anti-vibration rubber supports rather than directly on the machine frame, minimizing vibration transmission to the structure and increasing comfort, reliability and component life.

The oil tank has a capacity of 14 litres. Its larger capacity, compared to the 9-litre tanks commonly used by other manufacturers, allows for better heat dissipation and reduces the risk of oil overheating, helping to maintain constant fluid viscosity and ensuring more stable performance over time.

- Mounted on castors with stopping feet for greater stability
- Stainless steel AISI 304 knives
- Color touch-screen with 100 storable programs on automatic and semiautomatic model
- Head with 3-cylinder hydraulic system ensuring perfectly uniform pressing, weight accuracy and increased stability (on automatic and semi-automatic models)
- Equipped with 3 rounding plates



MODEL	Divisions	Weight range g	Pcs/h	Dough capacity kg	Chamber height mm	Opening height mm	Weight Kg		Power kW	
							M	SA – A	M	SA- A
SPA 15	15	100/300	2700	4,5	47	70	205	240	0,55	0,75
SPA 22	22	50/200	3960	4,5	47	70	205	240	0,55	0,75
SPA 30	30	40/150	5400	4,5	47	70	205	240	0,55	0,75
SPA 30s	30	25/90	5400	2,7	47	70	205	240	0,55	0,75
SPA 36	36	34/125	6480	4,5	47	70	205	240	0,55	0,75
SPA 52	52	12/35	9360	1,82	47	70	205	240	0,55	0,75

AVAILABLE COLORS



White RAL 9010

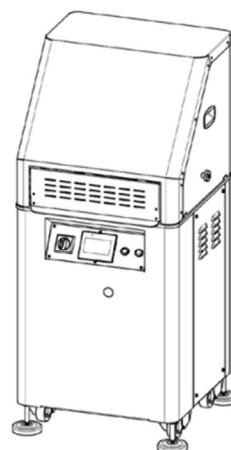
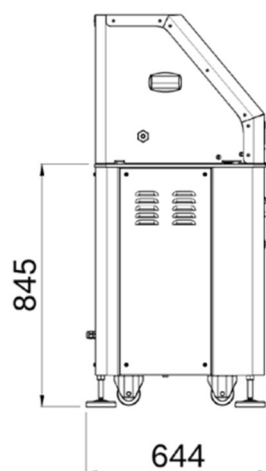
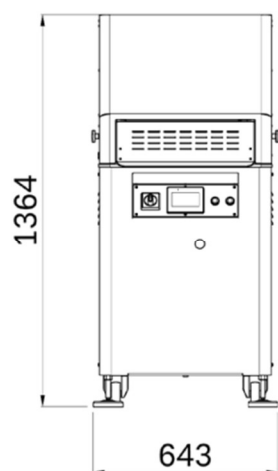


Grey RAL 9007

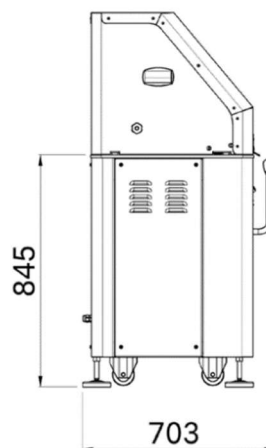
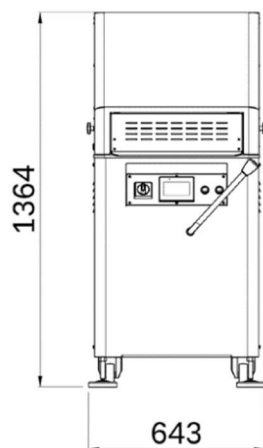


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