

MANUAL BUN DIVIDER

With the capability to divide thirty-six (36) pieces of dough at once, the Manual Bun Divider proves to be an inexpensive and practical tool for the efficient Baker. With its cast iron frame, and its Stainless Steel knives and pan, you will be assured many years of reliable service.

The machine is easy to operate. Simply put a piece of dough within the pan provided, flatten it, and place it beneath the blades. Then, pull the lever down to get the desired division of the dough.

We also offer Semi Automatic Bun Divider Rounders which divide dough and round the individual pieces simultaneously. This machine eliminates the manual process of rounding the separated pieces. Functioning similarly to the Manual Bun Divider, this machine is the extra step towards efficiency and productivity.



Made with pride
in Canada



G. Cinelli-Esperia Corporation, the standard by which all will be judged



TECHNICAL DATA

MANUAL BUN DIVIDER

	METRIC	IMPERIAL
TOTAL PIECES	36	36
END PRODUCT WEIGHT RANGE	[gr.] 30 - 110	[lb.] 1.05 - 3.9
WEIGHT	[kg.] 80	[lb.] 176

** Hydraulic models available. **

CINELLI

ESPERIA

CORPORATION

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