



Glimmek



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Bun Divider Rounders

Large capacity for both soft and stiff doughs

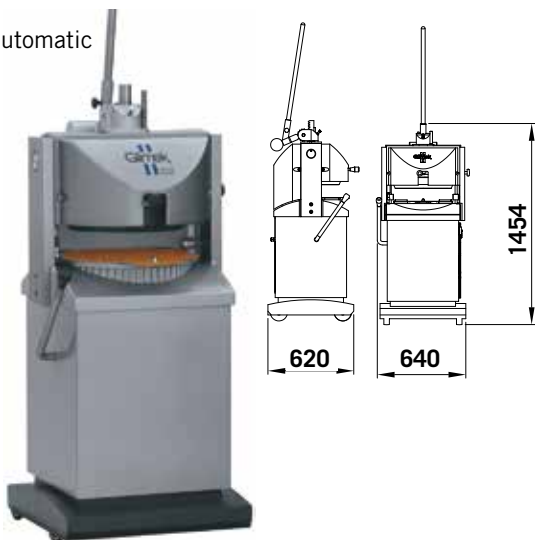
The Glimek Bun Divider Rounder range includes semi-automatic and automatic bun divider rounders – both offer quick, easy operation.

The aluminium moulding table reduces the weight of the moving parts, following for silent operation with

minimum vibration, and gentle dough treatment for a perfect end product.

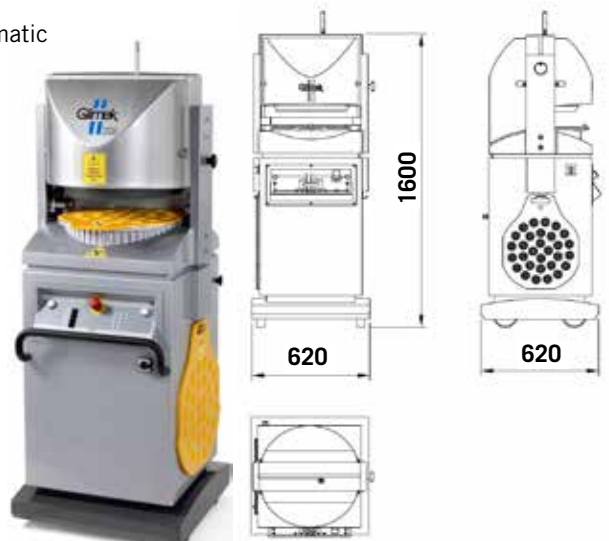
BDM – Bun Divider Rounder

BDM
Semi-automatic



BDA – Bun Divider Rounder

BDA
Automatic



BDM – SEMI-AUTOMATIC BUN DIVIDER ROUNDER

Treats the dough gently and makes perfectly rounded dough rolls. Ergonomic and easy to use.

FEATURES

Dividing disc with non-stick coating.
Aluminum moulding table.

The disc can be tilted forward for easy cleaning.
Three easy-to-clean moulding plates included.

Teflon-coated head and knives.

Six versions with 14–52 portions.

Dough portions between 18–250 g.

OPTIONS

Extra moulding plates.

TECHNICAL

MODEL	PIECES	WEIGHT RANGE	MAX DOUGH WEIGHT*
BDM-2/30	30	25–85 g	2.55 kg
BDM-3/30	30	30–100 g	3 kg
BDM-3/36	36	25–85 g	3 kg
BDM-3/52	52	18–50 g	3 kg
BDM-4/14	14	130–250 g	4 kg
BDM-4/30	30	40–130 g	4 kg
BDM-4/36	36	30–110 g	4 kg
Power supply	0.55 kW		

*subject to dough consistency

BDA – AUTOMATIC BUN DIVIDER ROUNDER

An automatic dough divider rounder that divides and rounds dough pieces into equal sizes. Weight adjustment through electronic control.

FEATURES

Precise regulation of rounding chambers. Programmable with pressing and rounding times, divide-only, press-only and cleaning positions, memory for 10 different products.

Dough portions between 18–250 g.

Teflon-coated interchangeable head.

Digital read-out for repeatable setting times.

Memory for 4 different products. Three easy-to-clean moulding plates included.

OPTIONS

Extra Dividing Disc.

Extra moulding plates.

TECHNICAL

MODEL	PIECES	WEIGHT RANGE	MAX DOUGH WEIGHT*
BDA-2/30	30	25–85 g	2.55 kg
BDA-3/30	30	30–100 g	3 kg
BDA-3/36	36	25–85 g	3 kg
BDA-3/52	52	18–50 g	3 kg
BDA-4/14	14	130–250 g	4 kg
BDA-4/30	30	40–130 g	4 kg
BDA-4/36	36	30–110 g	4 kg
Power supply	1.3 kW		

*subject to dough consistency

Our story

We provide customized baking solutions and complete bread lines for professional baking businesses.

We offer reliable technology with precision control and flexibility regarding weights and types of dough and also user-friendly design that gives baking professionals creative freedom at the lowest cost of ownership. We are an accessible organization and look forward to be your professional partner throughout the baking process.

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SVEBA DAHLEN

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