



DIVIDER/ROUNDER





Erika Record was founded in 1928 by Karl Schmidt as the premier manufacturer of Divider/Rounders. Manufactured in Germany, these finely built machines are built to last; and provide superior rounding and uniform dough balls.

Our lineup has varying levels of automation from manual to a preprogrammed, automated process, designed to reduce labor and maintain a high-volume production rate.

For over 85 years, bakers continue turning to Erika Record for their dough production needs.

IT'S NOT JUST
A DIVIDER/ROUNDER,
IT'S AN ERIKA RECORD

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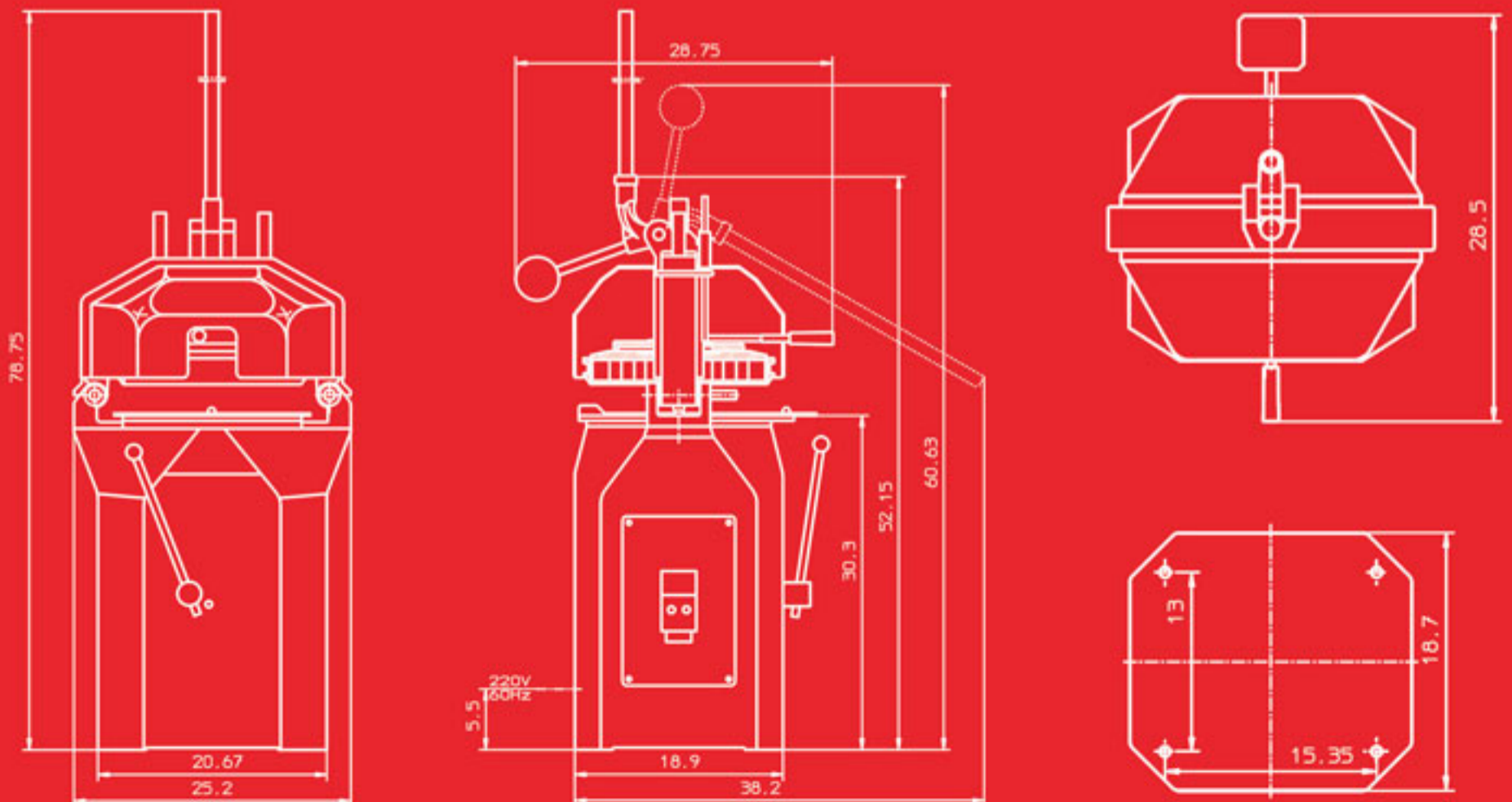
SEMI / SEMI RH

SEMI DIVIDER/ROUNDER WITH OPTIONAL REMOVABLE HEAD

Our entry level Divider/Rounder offering, the Erika Record SEMI Divider/Rounder offers superior rounding, durability and increased production for bakeries and foodservice operations.

Simply insert your rounding plate with dough into the machine. Then pull the pressure handle to evenly press the dough, applying a strong downward force. Next, divide your dough into equal portions by releasing the cutting handle. Lastly, push the rounding handle to form perfectly round dough balls. This entire process takes place in a matter of seconds.

The SEMI also provides greater flexibility with the optional removable, interchangeable knife head (RH) system. This allows you to create different types of rolls with varying weight ranges and sizes in the same machine as well as facilitate easier cleaning and maintenance.



FEATURES

- ❖ Three lightweight, sanitary rounding plates are included
- ❖ Ships with necessary oil, which is required for the rounding mechanism
- ❖ Rounding mechanism runs in oil bath for absolutely smooth, quiet and long-lasting operation
- ❖ Pressure can be determined by the operator
- ❖ Sanitary cutting knives
- ❖ No oil in or above product zone
- ❖ Easy weight adjustment
- ❖ Minimal maintenance required

AVAILABLE OPTIONS

- ❖ Completely removable and interchangeable knife head assemblies
- ❖ Custom electrical configurations are available upon request
- ❖ Machine can be fitted with casters/wheels for enhanced mobility
- ❖ MINI configuration, resulting in a non-interchangeable machine perfect for smaller rolls

CONSTRUCTION

- ❖ Head covers in both the front and rear of the machine are made of a durable, impact resistant, shatter proof thermoplastic material that snaps on and off for easy cleaning.
- ❖ Teflon coated knife head assembly, perfect for high hydration dough types
- ❖ Base, gear housing, knife frame and arch are made of sturdy cast iron
- ❖ Finished with lead free enamel paint
- ❖ Head can be tilted for easy cleaning
- ❖ Double bearing rounding plate drive-train
- ❖ Easy to remove dough entrapment ring

ELECTRICAL SPECIFICATIONS

- ❖ Standard: 220v, 3ph, 60hz, 3 amps
- ❖ Thermal overload protector
- ❖ Machine comes with 12 foot power cord

PRODUCTION RATE

- ❖ 4,500 – 7,500 pieces/hour (depending upon operator efficiency and production flow)

WARRANTY

- ❖ 2 years parts & labor (on non-consumable parts)

APPROVALS & CERTIFICATIONS

Erika Record is proud to receive the following certifications for our flagship Divider/Rounder lineup:



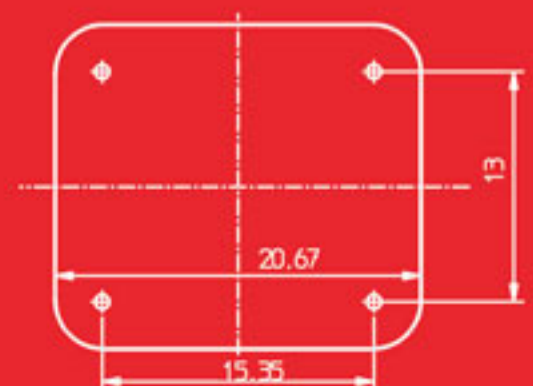
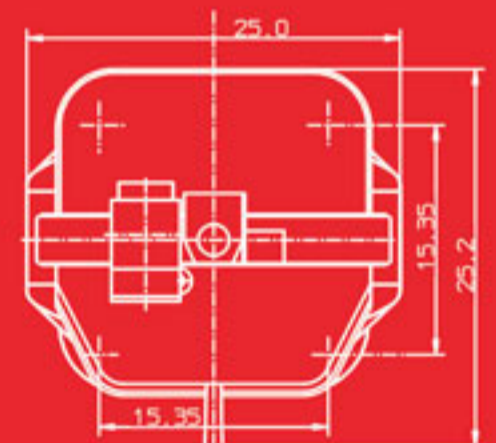
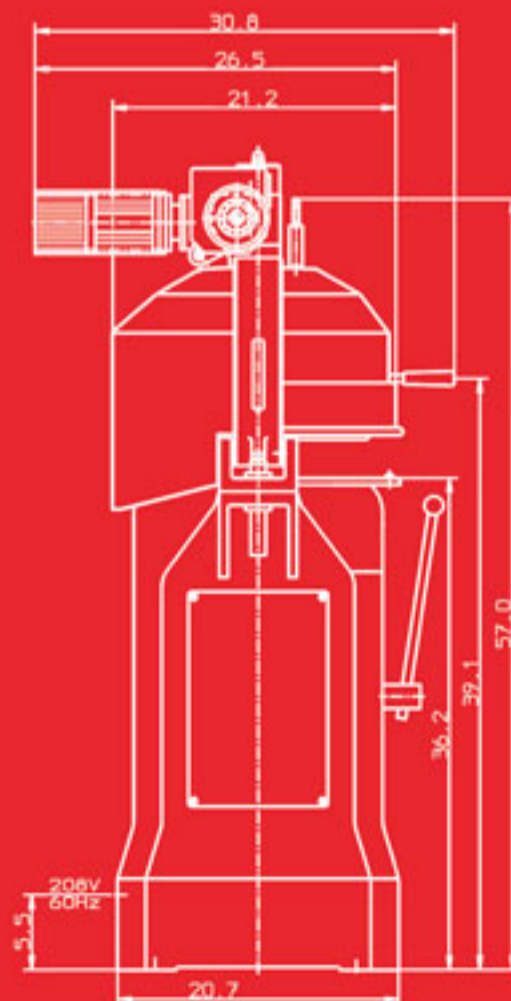
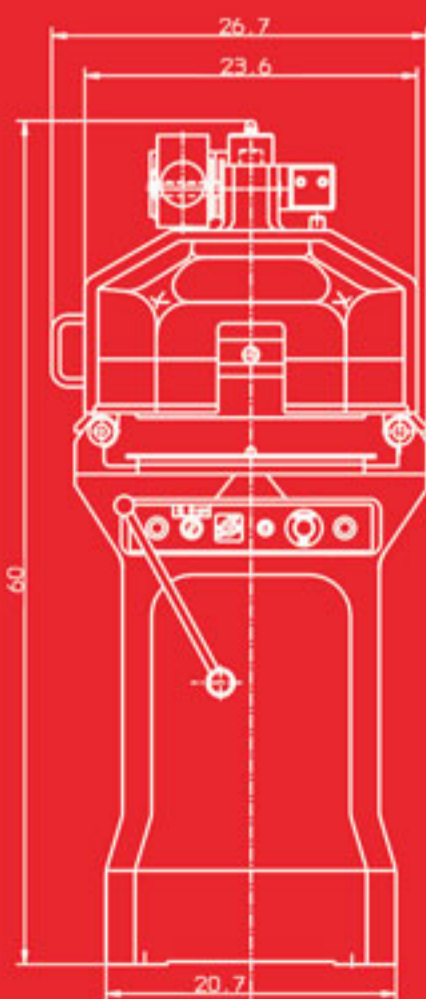
EASY

EASY DIVIDER/ROUNDER

The Erika Record EASY Divider/Rounder offers superior rounding, durability, and increased production for bakeries and foodservice operations. This particular model also features automated lowering of the knifehead assembly.

Simply insert your rounding plate with dough into the machine. Then, press both dual safety buttons on the control panel to lower the knife head onto the rounding plate. Once the first indicator light at the top of the machine has turned yellow, cut your dough into the number of desired portions by pulling the cutting handle. You will then see the second indicator light turn green. Lastly, pull the rounding handle to form perfectly round dough balls. This entire process takes place in a matter of seconds, with less physical strain on your production staff.

This particular model also provides greater flexibility with standard removable, interchangeable knifeheads. This allows you to create different types of rolls with varying weight ranges and sizes in the same machine.



FEATURES

- ❖ Completely removable, interchangeable and washable knife head assemblies
- ❖ Automated lowering of the knife head assembly via dual safety buttons on the control panel
- ❖ Three lightweight, sanitary rounding plates are included
- ❖ Ships with necessary oil, which is required for the rounding mechanism
- ❖ Rounding mechanism runs in oil bath for absolutely smooth, quiet and long-lasting operation
- ❖ Pressure on dough is adjustable
- ❖ Sanitary cutting knives
- ❖ Easy weight adjustment
- ❖ No oil in or above product zone
- ❖ Minimal maintenance required
- ❖ Round as long as needed

AVAILABLE OPTIONS

- ❖ Additional, removable interchangeable heads for expanded weight ranges
- ❖ Custom electrical configurations are available upon request
- ❖ MINI configuration, resulting in a non-interchangeable machine perfect for smaller rolls

CONSTRUCTION

- ❖ Head covers in both the front and rear of the machine are made of a durable, impact resistant, shatter proof thermoplastic material that snaps on and off for easy cleaning.
- ❖ Teflon coated knife head assembly, perfect for high hydration dough types
- ❖ Base, gear housing, knife frame and arch are made of sturdy cast iron
- ❖ Finished with lead free enamel paint
- ❖ Easy to remove dough entrapment ring
- ❖ Double bearing rounding plate drive-train
- ❖ Head can be tilted for easy cleaning

ELECTRICAL SPECIFICATIONS

- ❖ Standard: 220v, 3ph, 60hz, 5 amps
- ❖ Machine comes with 12 foot power cord
- ❖ Thermal overload protector

PRODUCTION RATE

- ❖ 5,500 – 8,500 pieces/hour (depending upon operator efficiency and production flow)

WARRANTY

- ❖ 2 years parts & labor (on non-consumable parts)

APPROVALS & CERTIFICATIONS

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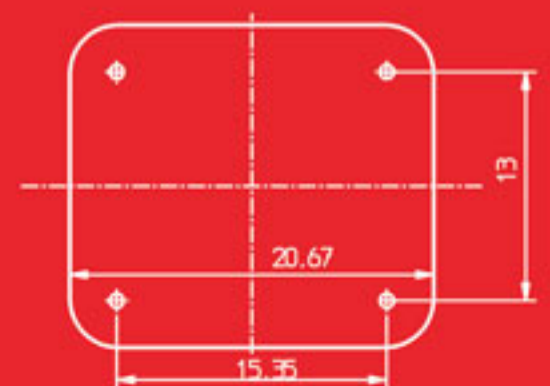
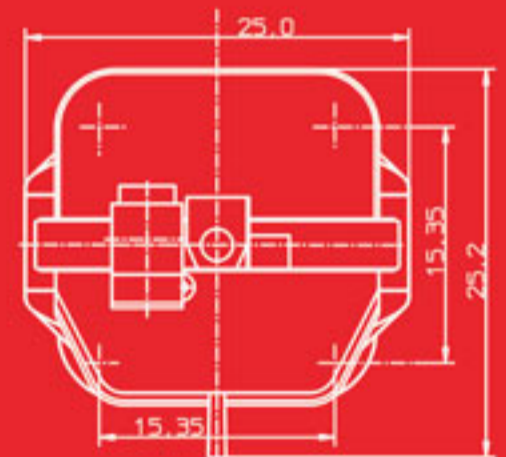
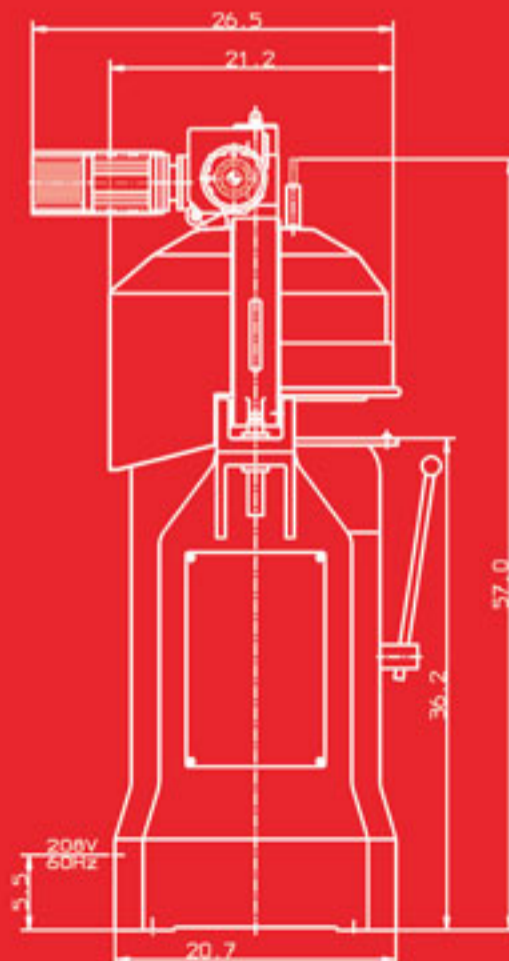
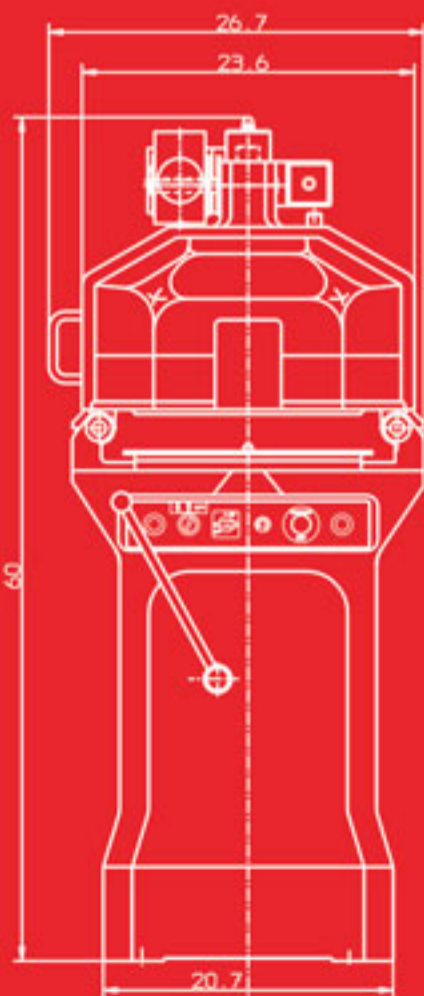
EASY PLUS

EASY PLUS DIVIDER/ROUNDER

The Erika Record EASY PLUS Divider/Rounder offers superior rounding, durability, and increased production for bakeries and foodservice operations. The EASY PLUS also features both automated pressing and dividing of dough, reducing operator fatigue.

Simply insert your rounding plate with dough into the machine. Then, press both buttons on the control panel to automatically press and divide dough into the equal portions. Lastly, once the indicator light at the top of the machine has turned green, push the rounding handle to form perfectly round dough balls. This entire process takes place in a matter of seconds, with less physical strain on your production staff.

The EASY PLUS also provides greater flexibility with a standard removable, interchangeable knife head (RH) system. This allows you to create different types of rolls with varying weight ranges and sizes in the same machine as well as facilitate easier cleaning and maintenance.



FEATURES

- ❖ Completely removable, interchangeable and washable knife head assemblies
- ❖ Automated lowering of the knife head assembly via dual safety buttons on the control panel
- ❖ Three lightweight, sanitary rounding plates are included
- ❖ Ships with necessary oil, which is required for the rounding mechanism
- ❖ Rounding mechanism runs in oil bath for absolutely smooth, quiet and long-lasting operation
- ❖ Pressure on dough is adjustable
- ❖ Sanitary cutting knives
- ❖ Easy weight adjustment
- ❖ No oil in or above product zone
- ❖ Minimal maintenance required
- ❖ Round as long as needed

AVAILABLE OPTIONS

- ❖ Additional, removable interchangeable heads for expanded weight ranges
- ❖ Custom electrical configurations are available upon request
- ❖ MINI configuration, resulting in a non-interchangeable machine perfect for smaller rolls

CONSTRUCTION

- ❖ Head covers in both the front and rear of the machine are made of a durable, impact resistant, shatter proof thermoplastic material that snaps on and off for easy cleaning.
- ❖ Teflon coated knife head assembly, perfect for high hydration dough types
- ❖ Base, gear housing, knife frame and arch are made of sturdy cast iron
- ❖ Finished with lead free enamel paint
- ❖ Double bearing rounding plate drive-train
- ❖ Head can be tilted for easy cleaning
- ❖ Easy to remove dough entrapment ring

ELECTRICAL SPECIFICATIONS

- ❖ Standard: 220v, 3ph, 60hz, 5 amps
- ❖ Machine comes with 12 foot power cord
- ❖ Thermal overload protector

PRODUCTION RATE

- ❖ 5,500 – 8,500 pieces/hour (depending upon operator efficiency and production flow)

WARRANTY

- ❖ 2 years parts & labor (on non-consumable parts)

APPROVALS & CERTIFICATIONS

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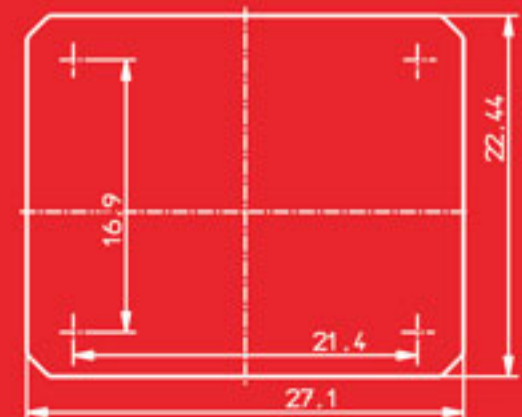
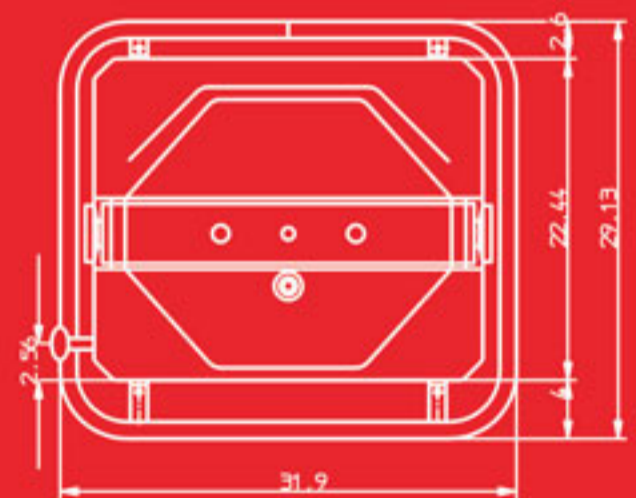
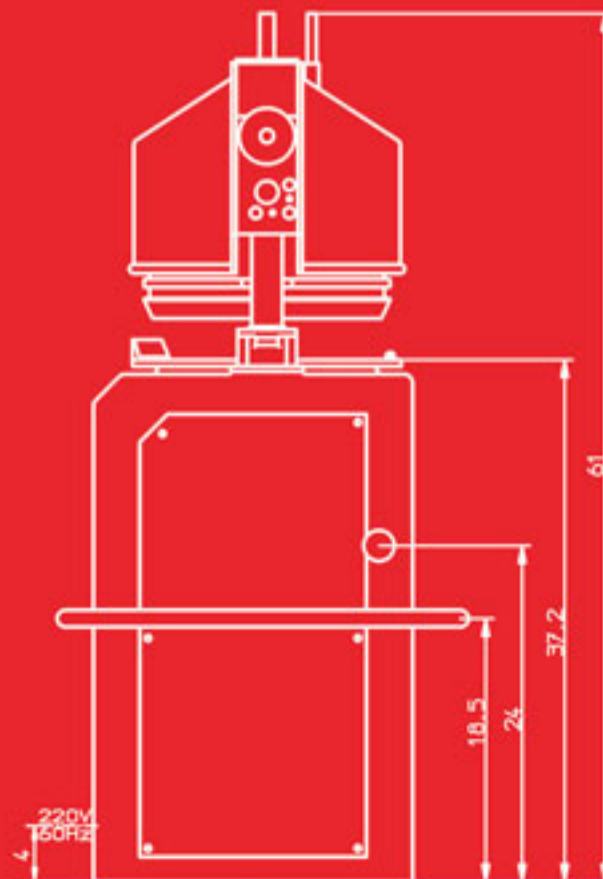


FULL DIVIDER/ROUNDER

The Erika Record FULL Divider/Rounder offers superior rounding, durability, and increased production and consistency for bakeries and foodservice operations. The FULL features automation of the pressing, dividing and rounding process, via a dual button safety feature. This lessens operator fatigue and provides a more consistent, final product.

First, insert your rounding plate with dough into the machine. Next press both dual safety buttons located on the control panel to automatically press, divide and round dough into perfectly portioned and shaped dough balls. Upon completion, the knife head will automatically raise, enabling the end user to remove the rounded product and load the next batch of dough for processing.

The FULL is a great solution for high volume production or facilities with multiple operators. This model minimizes labor related fatigue via a less strenuous, dual button operation and ensures a consistently portioned and rounded product regardless of the machine's operator.



FEATURES

- ❖ Gradually increasing height inside the rounding chamber during the rounding process
- ❖ Automated lowering of the knife head assembly and cutting of dough via dual safety button operation
- ❖ Three lightweight, sanitary rounding plates are included
- ❖ Ships with necessary oil, which is required for the rounding mechanism
- ❖ Rounding mechanism remains constantly lubricated via a recirculating oil system
- ❖ Pressure on dough is adjustable
- ❖ Sanitary cutting knives
- ❖ Easy weight adjustment
- ❖ No oil in or above product zone
- ❖ Minimal maintenance required
- ❖ Reverse, anti-jamming button
- ❖ 3 sided safety guard that moves up for easy cleaning
- ❖ Handles sticky dough

AVAILABLE OPTIONS

- ❖ Bumper Guard
- ❖ Casters/Wheels
- ❖ Custom electrical configurations are available upon request

CONSTRUCTION

- ❖ Head covers in both the front and rear of the machine are made of a durable, impact resistant, shatter proof thermoplastic material that snaps on and off for easy cleaning.
- ❖ Teflon coated knife head assembly, perfect for high hydration dough types
- ❖ Base, gear housing, knife frame and arch are made of sturdy cast iron
- ❖ Finished with lead free enamel paint
- ❖ Double bearing rounding plate drive-train
- ❖ Head can be tilted for easy cleaning
- ❖ Easy to remove dough entrapment ring

ELECTRICAL SPECIFICATIONS

- ❖ Standard: 220v, 3ph, 60hz, 5.4 amps
- ❖ Machine comes with 12 foot power cord
- ❖ Thermal overload protector

PRODUCTION RATE

- ❖ 6,500 – 10,800 pieces/hour (depending upon operator efficiency and production flow)

WARRANTY

- ❖ 2 years parts & labor (on non-consumable parts)

APPROVALS & CERTIFICATIONS

Erika Record is proud to receive the following certifications for our flagship Divider/Rounder lineup:



FULL CLASSIC

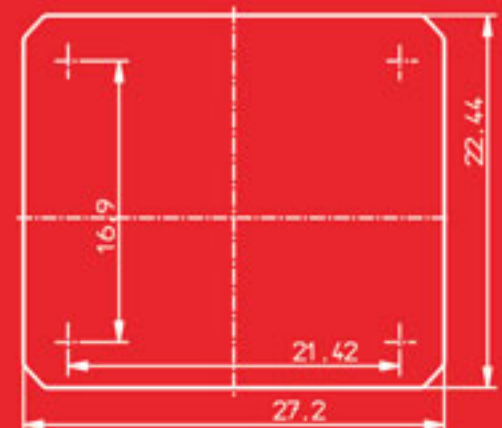
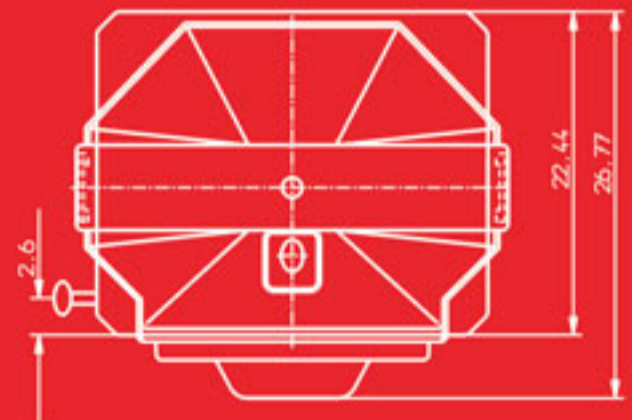
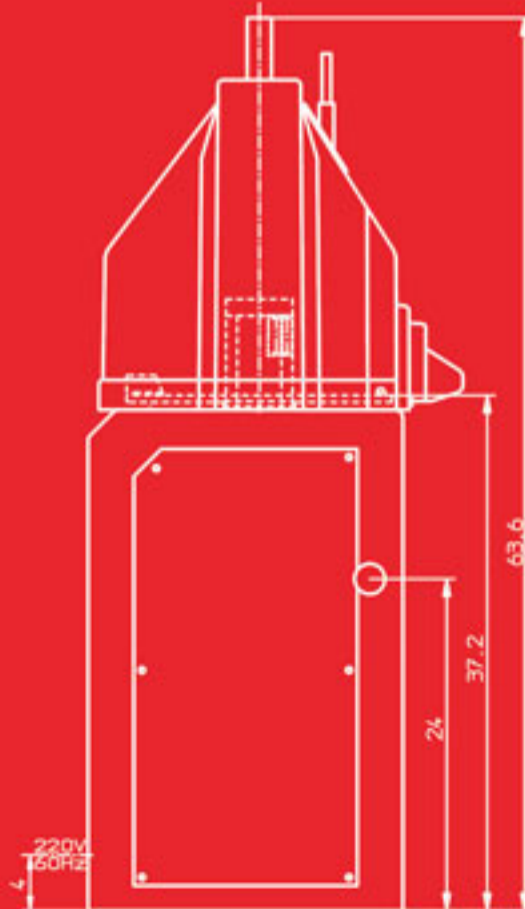
FULL CLASSIC DIVIDER/ROUNDER



The Erika Record FULL CLASSIC Divider/Rounder offers superior rounding, durability, and increased production for bakeries and foodservice operations. The FULL CLASSIC features complete automation of the pressing, dividing and rounding process, with no user intervention required. This lessens operator fatigue, provides a consistent finished product and a steady production rate for the duration of each work shift.

First, pre-program the machine with the desired weight range and rounding time settings. Next, insert your rounding plate with dough into the machine, being sure to close the red safety gate. Once the door is closed, the machine will automatically press, divide and round dough into perfectly shaped dough balls. The entire process occurs in a matter of seconds. Upon completion, the red safety gate will automatically open for the user to remove and load the next batch.

The FULL CLASSIC is a great solution for high volume production or facilities with multiple operators. This model minimizes labor related fatigue and ensures a consistently portioned and rounded product regardless of the machine's operator; and helps ensure a steady production rate for the duration of every work shift.



FEATURES

- ❖ Gradually increasing height inside the rounding chamber during the rounding process
- ❖ Automated lowering of the knife head assembly, dividing and rounding of dough
- ❖ Three lightweight, sanitary rounding plates are included
- ❖ Ships with necessary oil, which is required for the rounding mechanism
- ❖ Rounding mechanism remains constantly lubricated via a recirculating oil system
- ❖ Pressure on dough is adjustable
- ❖ No oil in or above product zone
- ❖ Completely enclosed operation for enhanced safety
- ❖ Sanitary cutting knives
- ❖ Minimal maintenance required
- ❖ Easy weight adjustment
- ❖ Reverse, anti-jamming button
- ❖ Handles sticky dough

AVAILABLE OPTIONS

- ❖ Bumper Guard
- ❖ Casters/Wheels
- ❖ Custom electrical configurations are available upon request

CONSTRUCTION

- ❖ Head cover is made of a durable, impact resistant, shatter proof thermoplastic material that lifts on and off for easy cleaning.
- ❖ Teflon coated knife head assembly, perfect for high hydration dough types
- ❖ Base, gear housing, knife frame and arch are made of sturdy cast iron
- ❖ Finished with lead free enamel paint
- ❖ Head can be tilted for easy cleaning
- ❖ Double bearing rounding plate drive-train
- ❖ Easy to remove dough entrapment ring

ELECTRICAL SPECIFICATIONS

- ❖ Standard: 220v, 3ph, 60hz, 5.4 amps
- ❖ Thermal overload protector
- ❖ Machine comes with 12 foot power cord

PRODUCTION RATE

- ❖ 6,500 – 10,800 pieces/hour (depending upon operator efficiency and production flow)

WARRANTY

- ❖ 2 years parts & labor (on non-consumable parts)

APPROVALS & CERTIFICATIONS

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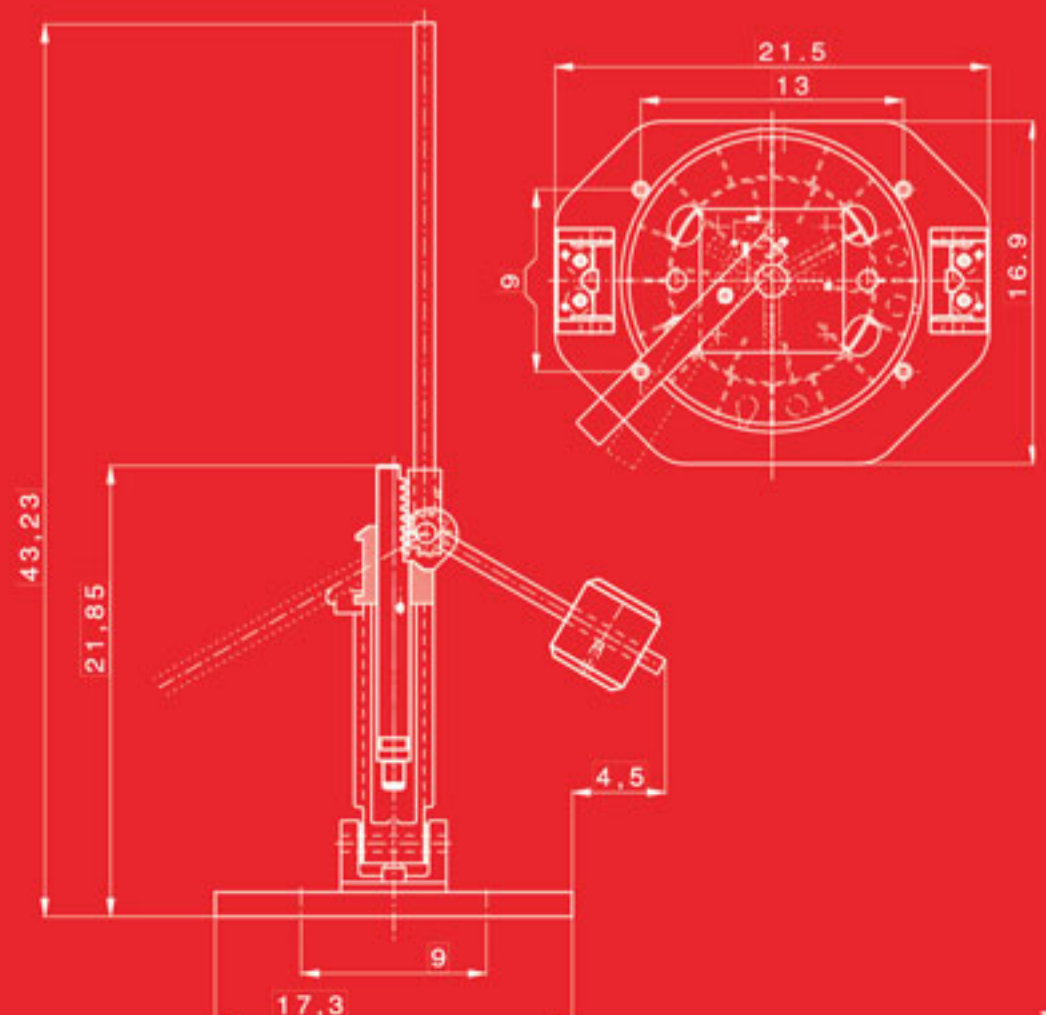
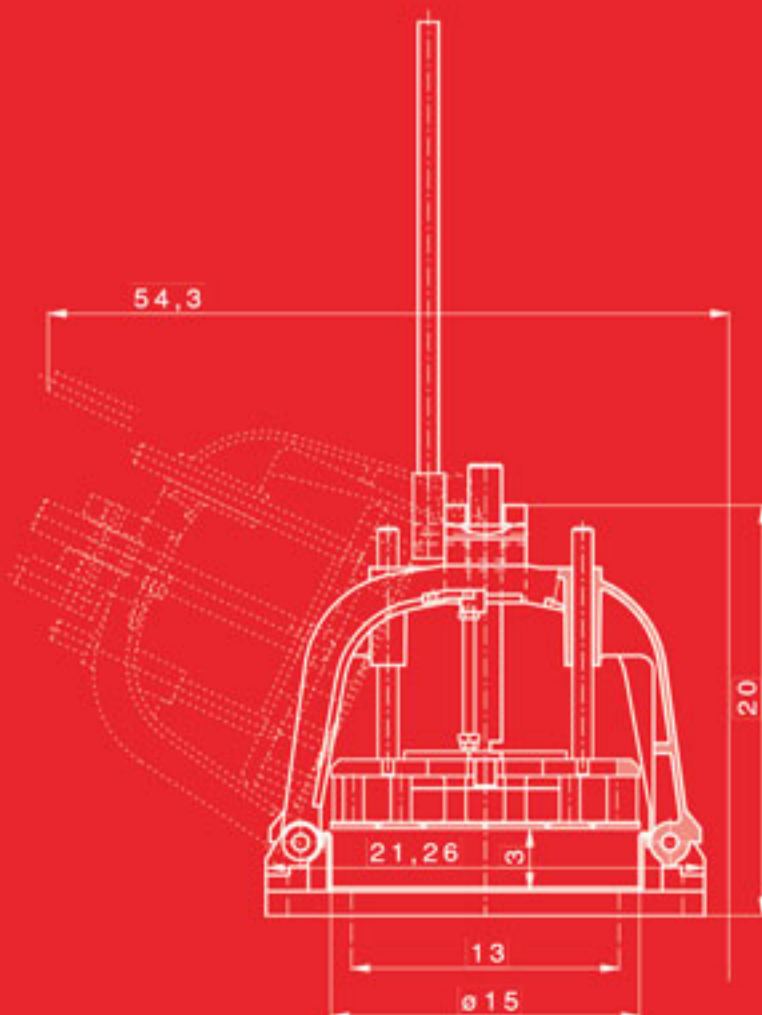
HAND DIVIDER

HAND DIVIDER

The Erika Record HAND DIVIDER is a simple, durable and efficient solution for dividing large quantities of dough into smaller pieces.

This is ideal for rapidly portioning bagel, cookie, pie, pizza and sweet doughs. Manual portioning methods would require you to scale each desired portion individually. However, with our HAND DIVIDER, you can quickly scale a large portion of dough and divide it into 15 or 36 equally portioned pieces.

Operation is easy and simple. First, weight a large portion of dough and evenly spread it within your dividing pan. Next, lower the knife head onto the dividing plate and firmly press. The results are equally portioned pieces of dough. This unit can sit easily on a table top or be used with the available stainless steel stand as depicted.



FEATURES

- ❖ Lightweight, sanitary dividing pan included
- ❖ Pressure on dough is determined by the operator
- ❖ Sanitary cutting knives
- ❖ Easy weight adjustment
- ❖ Minimal maintenance required
- ❖ Head can be tilted for easy cleaning

AVAILABLE OPTIONS

- ❖ Stainless Steel stand with casters/wheels for enhanced mobility
Dimensions (D x W x H): 15.25" x 20" x 29.5" | 387mm x 508mm x 749mm

CONSTRUCTION

- ❖ Arch made of sturdy cast iron
- ❖ Lightweight, sanitary dividing pan made of PVC plastic
- ❖ Teflon coated knife head assembly and piston, perfect for high hydration dough types
- ❖ Finished with lead free enamel paint
- ❖ Easy weight adjustment

ELECTRICAL SPECIFICATIONS

- ❖ Completely manual operation

PRODUCTION RATE

- ❖ 4,500 – 7,500 pieces/hour (depending upon operator efficiency and production flow)

AVAILABILITY

- ❖ Available in 15 and 36 part configurations.

WARRANTY

- ❖ 2 years parts & labor (on non-consumable parts)

APPROVALS & CERTIFICATIONS

Erika Record is proud to receive the following certifications for our flagship Divider/Rounder lineup:



Below are applicable specifications for each of the machine models we offer. This includes: net weight, dimensions, shipping weight, shipping dimensions, dough weight ranges and knife head assembly compatibility.

EQUIPMENT SIZE & DIMENSIONS

MODEL	NET WEIGHT	DIMENSIONS (D X W X H)	SHIPPING WEIGHT	SHIPPING DIMENSIONS (D X W X H)
SEMI <i>Fixed & Interchangeable (Removable Head Series)</i>	770 lbs (350 kg)	28.5" x 25.5" x 78.75" (724mm x 648mm x 2000mm)	880 lbs (399 kg)	31" x 33" x 63" (788mm x 839mm x 1601mm)
EASY <i>Fixed & Interchangeable (Removable Head Series)</i>	816 lbs (370 kg)	31" x 26.75" x 60" (788mm x 680mm x 1524mm)	946 lbs (429 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
EASY PLUS <i>Fixed & Interchangeable (Removable Head Series)</i>	816 lbs (370 kg)	31" x 26.75" x 60" (788mm x 680mm x 1524mm)	946 lbs (429 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
FULL <i>Fixed, Non-Interchangeable Series</i>	1100 lbs (499 kg)	29.5" x 32" x 61" (750mm x 813mm x 1550mm)	1540 lbs (699 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
FULL CLASSIC <i>Fixed, Non-Interchangeable Series</i>	1100 lbs (499 kg)	27" x 33.5" x 64" (686mm x 851mm x 1626mm)	1540 lbs (699 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
HAND DIVIDER <i>Fixed, Non-Interchangeable Series</i>	150 lbs (68 kg)	17" x 21.5" x 43.25" (432mm x 546mm x 1099mm)	180 lbs (82 kg)	31" x 21" x 29" (788mm x 534mm x 737mm)

KNIFE HEAD ASSEMBLY SPECIFICATIONS

KNIFE HEAD	# OF PARTS	DOUGH PIECES WEIGHT	TOTAL WEIGHT RANGE
8/250 8/251 RH	7	9 - 21 oz 255 - 595g	3.9 - 9.2 lbs 1.76 - 4.17 kg
6/150 6/151 RH	15	5.4 - 9.5 oz 153 - 269g	5.1 - 8.9 lbs 2.31 - 4.03 kg
7/70 7/71 RH	20	2.5 - 7.1 oz 71 - 201g	3.1 - 8.9 lbs 1.41 - 4.03 kg
4/40 4/41 RH	30	1.4 - 4.3 oz 40 - 121g	2.6 - 8.1 lbs 1.17 - 3.67 kg
11/30 11/31 RH	36	1 - 4 oz 29 - 113g	2.3 - 9.0 lbs 1.04 - 4.08 kg
10/25 10/25 RH*	36	.9 - 3.3 oz 26 - 93g	2.0 - 7.5 lbs .91 - 3.4 kg
9/20 9/21 RH*	36	.74 - 2.5 oz 21 - 70g	1.5 - 5.6 lbs .68 - 2.54 kg
5/18 5/18 RH*	50	.6 - 1.5 oz 18 - 42g	1.9 - 4.7 lbs .87 - 2.13 kg
MINI**	56	.28 - .56 oz 8 - 16g	1.0 - 1.97 lbs 448 - 896g

* Models 10/25 RH, 9/21 RH, & 5/18 RH are a different diameter than our standard offerings. For these heads to be interchangeable, the dough entrapment ring must also be changed and additional modifications must be performed to the machine at the time of purchase.

** The Mini model is a fixed head machine and cannot be interchanged with other available head models.

SPECIFICATIONS

KNIFE HEAD ASSEMBLY AVAILABILITY

KNIFE HEAD	SEMI/SEMI RH	EASY	EASY PLUS	FULL	FULL CLASSIC	HAND DIVIDER
8/250 8/251 RH	●	●	●	●	●	
6/150 6/151 RH	●	●	●	●	●	●
7/70 7/71 RH	●	●	●	●	●	
4/40 4/41 RH	●	●	●	●	●	
11/30 11/31 RH	●	●	●	●	●	●
10/25 10/25 RH*	●	●	●	●	●	
9/20 9/21 RH*	●	●	●	●	●	
5/18 5/18 RH*	●	●	●	●	●	
MINI**	●	●	●			
QUADRO SERIES***	●	●	●	●	●	

* Models 10/25 RH, 9/21 RH, & 5/18 RH are a different diameter than our standard offerings. For these heads to be interchangeable, the dough entrapment ring must also be changed and additional modifications must be performed to the machine at the time of purchase.

** The Mini model is a fixed head machine and cannot be interchanged with other available head models.

*** The QUADRO SERIES is a square head configuration. For complete details please view the section regarding the QUADRO SERIES.

KNIFE HEAD ASSEMBLIES

Depicted are the various knifehead assemblies available for our Divider/Rounder lineup. These diagrams correspond with the "Number of Parts" column depicted in the Product Specifications chart above.



7 PART



15 PART



20 PART



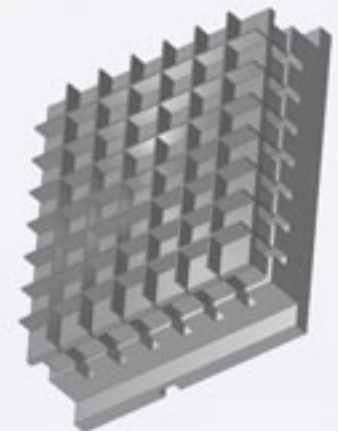
30 PART



36 PART



50 PART



56 PART

ROUNDING PLATES

ROUNDING PLATE IDENTIFICATION

KNIFE HEAD	# OF PARTS	DOUGH PIECES WEIGHT	ROUNDING PLATE #
8/250 8/251 RH	7	9 - 21 oz 255 - 595g	47
6/150 6/151 RH	15	5.4 - 9.5 oz 153 - 269g	415
7/70 7/71 RH	20	2.5 - 7.1 oz 71 - 201g	420
4/40 4/41 RH	30	1.4 - 4.3 oz 40 - 121g	45
11/30 11/31 RH	36	1 - 4 oz 29 - 113g	46
10/25 10/25 RH*	36	.9 - 3.3 oz 26 - 93g	336
9/20 9/21 RH*	36	.74 - 2.5 oz 21 - 70g	326
5/18 5/18 RH*	50	.6 - 1.5 oz 18 - 42g	50
MINI	56	.28 - .56 oz 8 - 16g	12

ROUNDING PLATES



47 7 PART



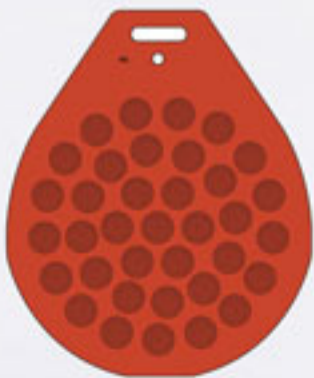
415 15 PART



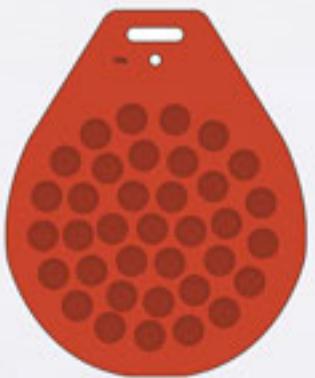
420 20 PART



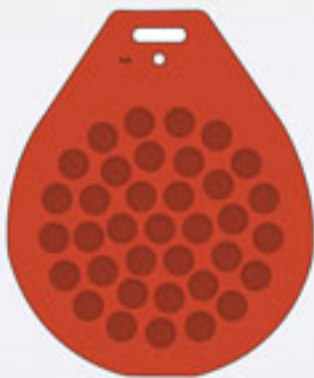
45 30 PART



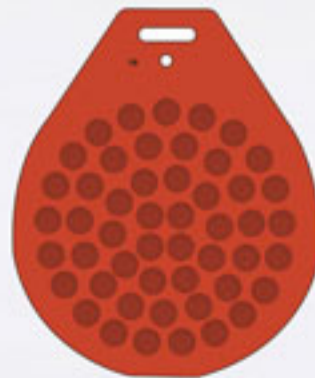
46



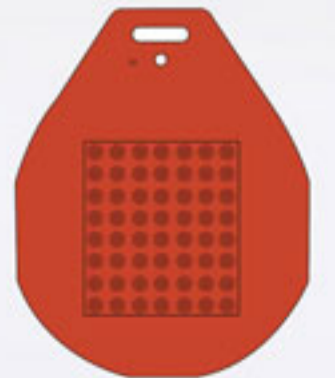
336



326



50 50 PART



12 56 PART

36 PART

QUADRO SERIES

The QUADRO SERIES of Erika Record Divider/Rounders is the perfect solution for bakers who offer round, square or rectangular products including ciabatta, demi-baguettes, and focaccia breads.

The QUADRO SERIES is available across our entire lineup including: SEMI RH, EASY, EASY PLUS, FULL and FULL CLASSIC. The 9 Q3 (9 Part), 30 Q2 (30 part), and 36 Q3 (36 part) variations offer even greater versatility by also being able to round dough like our traditional offerings.

We also have 10 (10 Q2), 12 (12 Q3), 15 (15 Q2), and 18 (18 Q3) part variations that are capable of making larger rectangular pieces.

For added versatility, models with a Q2 designation are interchangeable amongst other Q2 models. Likewise, models with a Q3 designation are interchangeable amongst other Q3 models.



QUADRO PLATES

The Erika Record QUADRO SERIES of Erika Record Divider/Rounders requires the use of an accompanying QUADRO SERIES plate. For your convenience, below is a chart and diagram outlining availability.

QUADRO PLATE IDENTIFICATION

MODEL & ROUNDING PLATE	# OF PARTS	PRODUCT DIMENSIONS	DOUGH PIECES WEIGHT
10 Q2*	10	2 3/8 x 7 1/8 in. 60 x 181mm	4 1/8 - 15 oz. 117 - 425g
15 Q2*	15	2 3/8 x 4 3/8 in. 60 x 111mm	2 3/4 - 10 oz. 78 - 284g
30 Q2†*	30	2 3/8 x 2 3/8 in. 60 x 60 mm	1 3/8 - 5 oz. 39 - 142g
9 Q3†**	9	2 1/4 x 2 1/4 in. 57 x 57 mm	4 - 18 oz. 113 - 510g
12 Q3**	12	2 1/4 x 6 3/4 in. 60 x 171mm	3 - 13 1/2 oz. 85 - 383g
18 Q3**	18	2 1/4 x 4 1/2 in. 57 x 114mm	2 - 9 oz. 57 - 256g
36 Q3†**	36	2 1/4 x 2 1/4 in. 57 x 57mm	1 - 4 1/2 oz. 29 - 128g

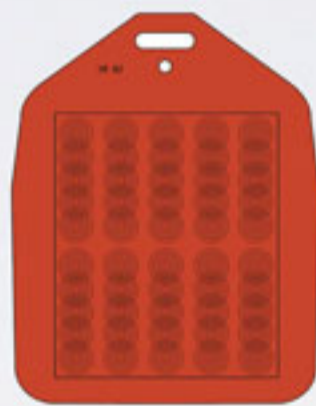
* Q2 models feature interchangeable knife head assemblies that are compatible with other Q2 assemblies
 ** Q3 models feature interchangeable knife head assemblies that are compatible with other Q3 assemblies

† Indicates both dividing and rounding capabilities

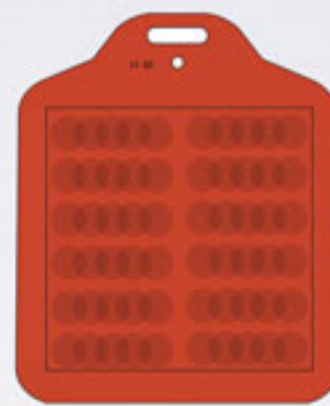
QUADRO PLATES



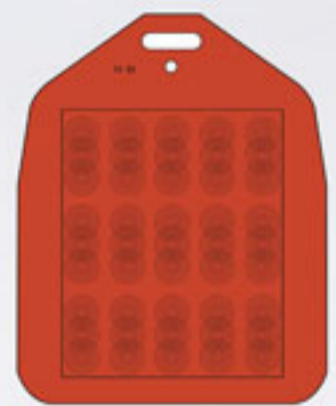
9 Q3 9 PART



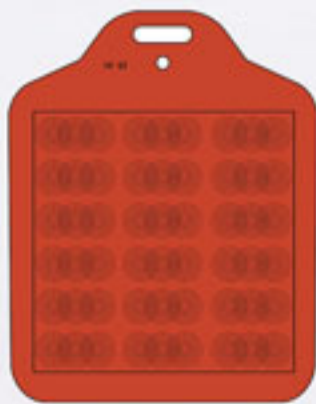
10 Q2 10 PART



12 Q3 12 PART



15 Q2 15 PART



18 Q3 18 PART



30 Q2 30 PART



36 Q3 36 PART

BAKED TO PERFECTION

Erika Record Divider/Rounders are capable of producing a wide array of bread and roll products. This includes: ciabatta, dinner rolls, hamburger buns, Kaiser rolls, pita bread, pizza, Portuguese rolls, sliders, whole-wheat rolls, and more.

Our machine is also perfect for portioning and prepping dough into further processing for: bagels, baguettes, bolillos, bread bowls, bread with particulates (raisins, nuts, etc.), French bread, focaccia, hot dog rolls, loaf bread, pretzels, telera bread and so much more!



PRODUCTS



Erika Record Baking Equipment is the leading manufacturer and distributor of retail and commercial baking equipment. For over 20 years, we have provided our customers with both excellent equipment and outstanding customer service. Our sales consultants also provide solutions that help you increase production and sell more products.

Our fully functional test bakery and showroom is also available for customer demonstrations. We remain dedicated to ensuring that our equipment is the right solution for you, and strongly encourage customers to test our equipment prior to purchase.

Our diverse product lineup includes our flagship Divider/Rounders as well as: Bread & Roll Systems, Cookie Machines, Condiment Spreaders, Confectionery Depositors, Mixers, Ovens, Sheeters, Slicers and a select assortment of Used & Refurbished equipment.

**CUSTOMER SERVICE
COMMITMENT TO EXCELLENCE
EXPERIENCE YOU CAN TRUST**

IT'S NOT JUST
A DIVIDER/ROUNDER,
IT'S AN ERIKA RECORD

EXCLUSIVE DISTRIBUTOR:



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E-mail: sales@erikarecord.com | Web: www.erikarecord.com