





## **ERIKA-RECORD-AUTOMAT-QUADRO 2000**

- No warping because of a sturdy cast iron housing.
- High quality standard.
- Because of s solid mechanic over decades nearly free maintenance.
- Efficiency production:

Put the dough with the rounding plate into the machine – close the gate – the machine does the rest!

- 24 volt low voltage control for safe working.
- For easy cleaning the head can be tilted forward.
- Teflon coating.

## What's new?

- The knife can be removed easily from 30 to 15/10 parts or from 36 to 18/12/9/6 parts.
- For example: Baguettes or rustic whitebread.
- Whitebread easily cut.
- Head and embracing frame are easy changeable.

## As options we offer:

- Machine on wheels (for easy cleaning underneath machine).
- Adjustable time relay for better spreading of extremely tough doughs.
- Additional complete knife-assemblies for changing.
- Bumper to protect the machine against jostles.

In an effort to continuously improve our products, the Company reserves the right to change specifications and dimensions without notice.

Dough capacities are approximate and depend on dough consistency.



- For square baked items or round as usual.
- Available in three sizes, viz. for the moulding range:

20-85 g Type Q 1 (30 parts) 25-120 g Type Q 2 (30 parts) 25-100 g Type Q 3 (36 parts)

- With or without exchangeable knives only.
- With or without exchangeable knives-units (piston and knife).
- Other dimensions on request.



