



Nussex Company, Inc.

880 S. Five Point Road, West Chester, PA 19382
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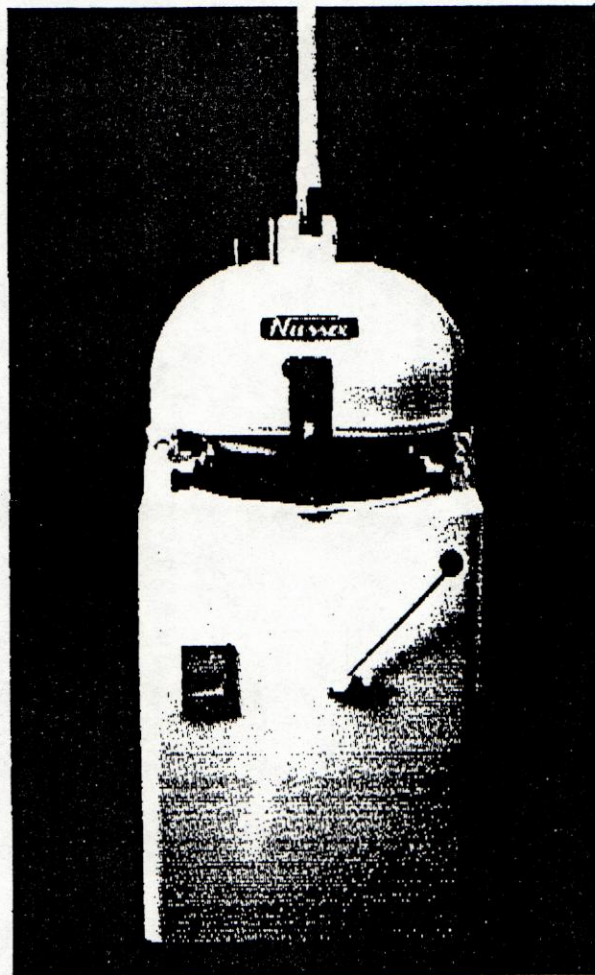


PICCOLO SEMI-AUTOMATIC BUN AND ROLL DIVIDER/ROUNDER

The installation of a Bun and Roll Divider/Rounder, which immediately increases efficiency in your daily production, is the next natural and logical step towards mechanization.

Savings in time and labor, the economical use of materials, together with complete uniformity of the product - these are real advantages in your bakery. More than 10,000 of these machines have been sold throughout the world showing the demand for a quality Bun and Roll Divider/Rounder.

The unrivaled technical experience and reputation are the basis upon which the Nussex Piccolo reputation is built.

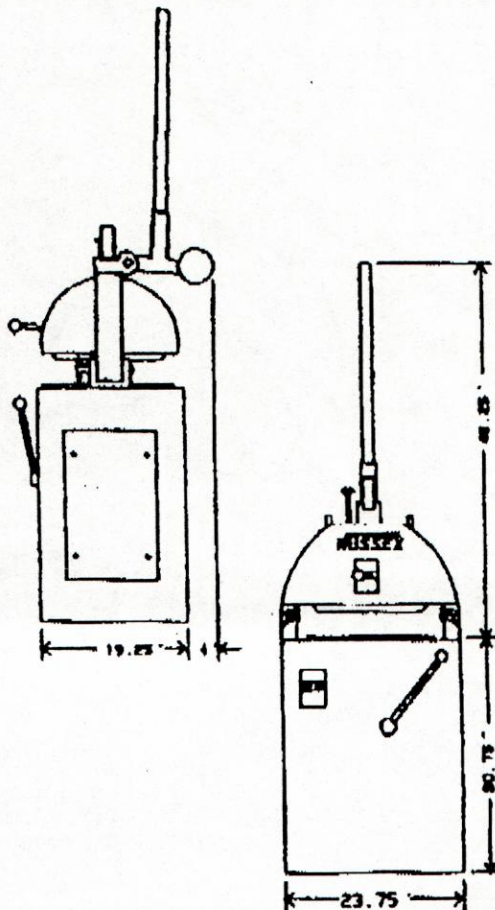


This machine will divide and round Kaiser rolls, French and Italian style rolls and dinner rolls. This machine is designed to handle a wide variety of dough types.



PICCOLO SEMI-AUTOMATIC BUN AND ROLL DIVIDER/ROUNDER

- Accurate dividing and rounding.
- The degree of rounding action is infinitely variable and can be adjusted while the machine is in motion, by the operator.
- The dough pieces after rounding show excellent closure at the bottom with no "tailing".
- Each piece after rounding is left in the center of the rounding space clear of the knives.
- Will handle a wide range of doughs with no problems.
- The fast but gentle rounding action allows for a high output rate.
- Moulding plates are made from a heavy duty PVC or a special non-corrosive alloy (optional) both of which are light and easy to handle.
- Cleaning is a simple and quick operation and with the easy accessibility of the moving parts lubrication is also a quick and clean operation.
- Takes up a minimum amount of floor space.
- Comes standard with a baked enamel finish.
- *UL listed.*
- All internal parts are painted with a rust inhibiting paint.
- The motor is thermally protected against overloading.



ALL DIMENSIONS ARE IN INCHES
AND ARE APPROXIMATE

Model	Divisions	Dough Bulk	Dough piece				
P3U	36	2 - 6 1/2 lbs.	7/8 - 2 7/8 OZS.				
P4	30	2 1/2 - 8 3/4 lbs.	1 3/8 - 4 3/4 OZS.				
P5U	36	2 1/4 - 7 7/8 lbs.	1 - 3 1/2 OZS.				
P6	12	2 1/4 - 7 7/8 lbs.	3 - 10 1/2 OZS.				
P7	26	2 3/4 - 8 1/2 lbs.	1 3/4 - 5 1/4 OZS.				
Model	Volts	Phase	Hertz	Amps	Hp	kW	
All Models	220	3	60	3.0	0.75	0.56	Standard
	220	1	60	6.0	0.75	0.56	Optional
	110	1	60	14.0	0.75	0.56	Optional

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