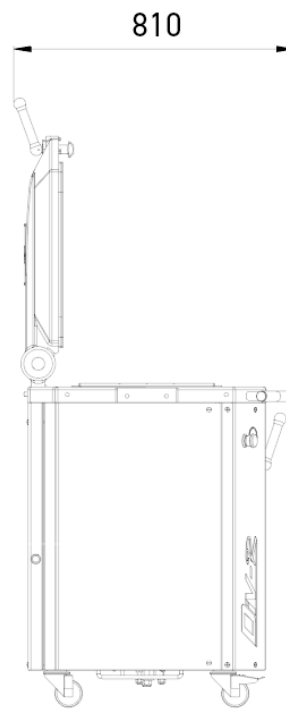
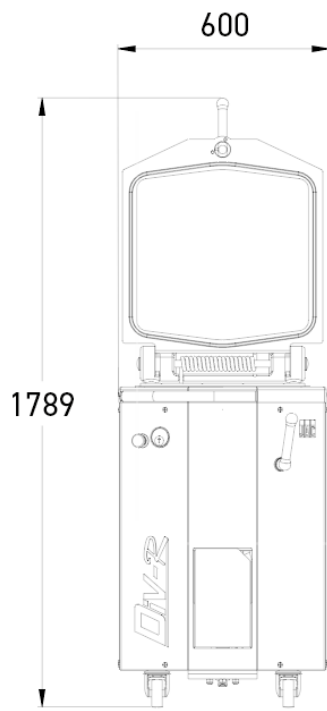


DIV-R

- ✓ Increased productivity
- ✓ Simplified cleaning
- ✓ Adjustable pressure
- ✓ Silent (-65dB)
- ✓ Stainless steel exterior





SPECIFICATIONS

Dimensions of square tanks (L x W x H) in mm	460 x 387 x 125
Dimensions of heads (L x W) in mm	115 x 75
Min/max weight of dough pieces in grams	150 / 950
Capacity of tanks in kg	19
Min / max weight in grams in 10-division position	300 / 1.900
Flour splash prevention system	•
Automatic knife retraction	•
Adjustable pressure	•
Flour recovery	•
Protection handle	•
Motor power in kW	1,5
Net weight (in kg)	265
Easyclean	•

TECHNICAL SPECIFICATIONS

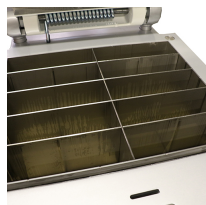
Power supply	230V single phase (ADDITIONAL COST) incompatible with the 10/20 division option, 230V three-phase, 400V three-phase +N
Power frequency	50 Hz, 60Hz (ADDITIONAL COST)
Options (Additional cost)	Fullmatic, 10 / 20 divisions not compatible with the 230V single phase power supply, Easyflour

MAIN STRENGTHS



Easyclean

This extremely tough treatment is impregnated into the material; its exceptional non-stick qualities improve over time.



10/20 (option)

10 / 20 divisions Allows working in 10 divisions (230mm x 75mm) or 20 divisions (115mm x 75mm)



Stainless-steel bodywork, tank and knives

Includes automatic blade retraction for easy maintenance.



Adjustable pressure

Prevents de-gassing of the different types of dough.