

## Volumetric dividers



- ✔ Divides the effort
- ✔ Produces a maximum number of containers
- ✔ In a minimum of space
- ✔ Provides ergonomics on a physically demanding workstation
- ✔ Groups and folds up to 7 dough pieces of 1580 g directly onto the output conveyor
- ✔ Calibrates containers from 2 kg to 11 kg
- ✔ Produces up to 327 containers/hour



## SPECIFICATIONS

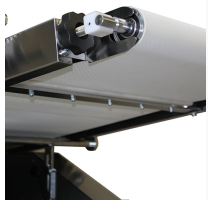
Minimum/maximum container weight in kg	2/11			
Maximum capacity in containers/hour	327			
Number of dough pieces/hour in single dough mode	1200			
Weight of dough pieces in single-piece mode in g	200			
Minimum/maximum dough hydration rate	60/75			
Motor power in kW	2,2			
Power supply type in V	400 three-phase			
Weight in kg	530			
Footprint in m <sup>2</sup>	2,3			
Manual weight adjustment	•			
Stainless steel body	•			
Stainless steel drum	•			

CONTAINER WEIGHT IN KG	NUMBER OF DOUGH PIECES/CONTAINER	CAPACITY/H	DIVISION TIME OF A 160KG HOPPER IN MIN	DIVISION TIME OF A 200KG HOPPER IN MIN
2	2	327	14	17'30
3,5	3	240	12	15
7	5	156	9	11'25

Options (Additional cost)	200 kg capacity stainless-steel hopper, Automatic weight adjustment + dough piece counter, Teflon-coated stainless steel hopper, Power supply 230V three phase, Tavolo, Flour tray that can be positioned on the side of the table
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## MAIN STRENGTHS



### Outfeed belt scraper

The belt is kept clean throughout use.



### Oil recycling system

Reduces oil consumption. Fitted with a filter and a low level alert.



### Dough-piece weight adjustment wheel

Adjusts the weight quickly and accurately



### Self-contained flour dispenser

Prevents the dough pieces from sticking to the belt.