

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 m²				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.