

Hydraulic divider

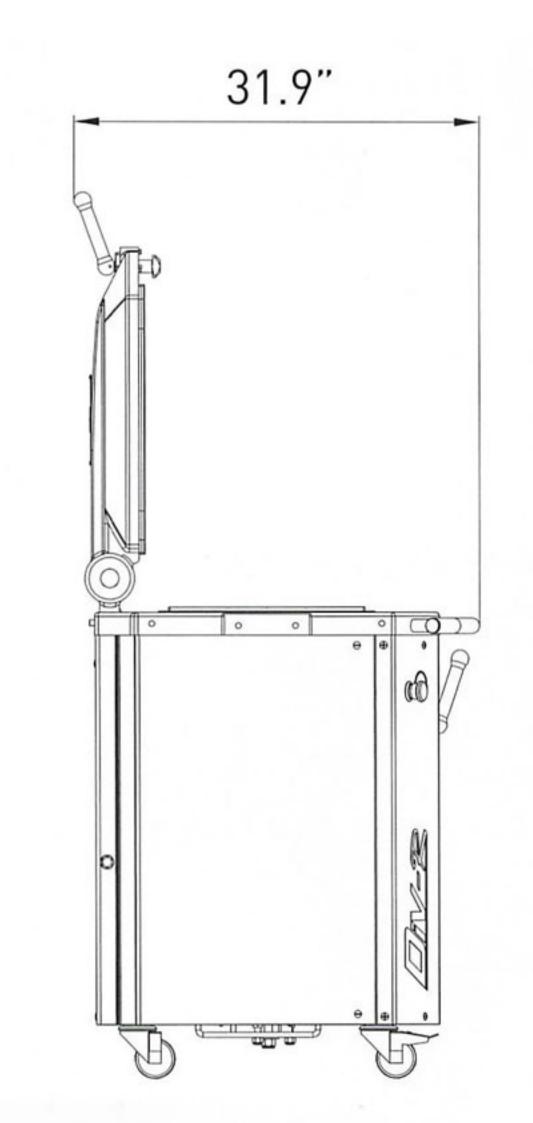
- Silent operation (under 65 db)
- Increased production
- Easy to clean

Up to 900 pieces an hour



CHARACTERISTICS

| POWER OUTPUT IN THREE-PHASE 230V / 400V | <u>1,5 KW</u> |
|---|-----------------|
| NET WEIGHT (KG) | <u>230</u> |
| TANK SHAPE | ROUND OR SQUARE |
| OPERATION | MANUAL |
| AUTOMATIC BLADE RETRACTION | |
| ADJUSTABLE PRESSURE | |
| FLOUR ANTI-SPATTER SYSTEM | |

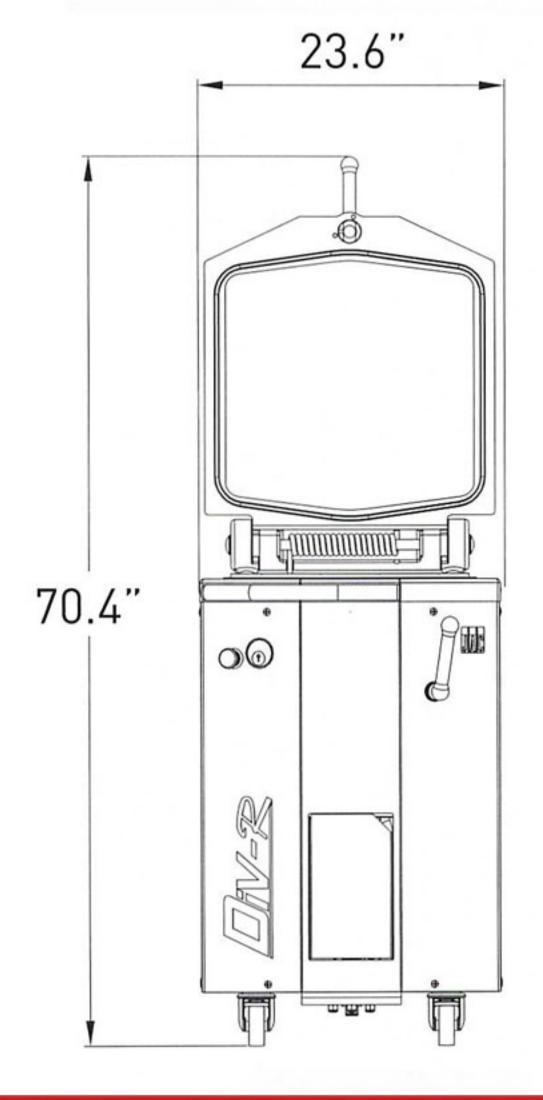


OPTIONS

STAINLESS STEEL EXTERIOR

| 10/20 DIVISIONS | SQUARE VAT | | | |
|-----------------|------------|--|--|--|
| | | | | |

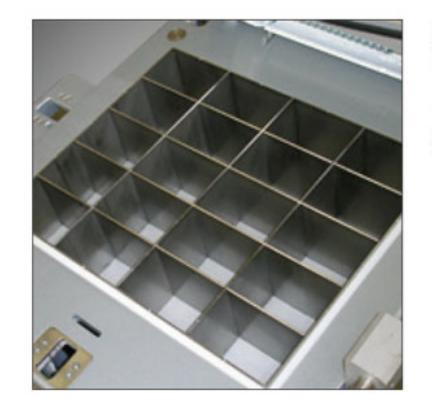
The **DIV** and **DIV-R** comprise our range of hydraulic dividers. Available in square (stainless steel tank) or round (cast iron tank) versions, they enable dough to be divided into 20 portions of 100 g to 900 g in weight. The square version is available with a 10/20 option which enables division of 10 wide dough pieces with a maximum weight of 1,800 g.





AUTHORIZED DISTRIBUTOR:





Sharpened stainless steel knives Includes automatic retraction for easy maintenance

DIV / DIV-R

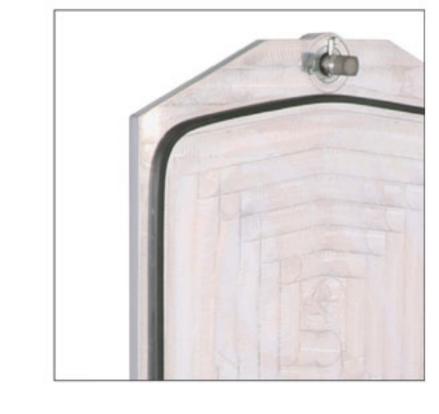


DIV / DIV-R

DIV-R

Easy Clean treatment of the cast iron head

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



DIV-R

Stainless steel tank For optimum hygiene and easy maintenance



Adjustable pressure Prevents de-gassing of the different types of dough. Flour splash prevention system Prevents flour dispersal.

| | DIV 16 | DIV 20 | DIV 20 | DIV-R 16 | DIV-R 20 | DIV-R 20 |
|---|------------|-----------|-----------------|------------|-----------|-----------------|
| FEATURES | | | | | | |
| Dimensions of square tanks (L x W x H) in mm | | | 460 x 387 x 125 | | | 460 x 387 x 125 |
| Dimensions of heads (L x W) in mm | | | 115 x 75 | | | 115 x 75 |
| Dimensions of round tanks (L x W x H) in mm | 464 x 125 | 464 x 125 | | 464 x 125 | 464 x 125 | |
| Min/max weight of dough pieces in grams | 125 / 1125 | 100 / 900 | 150 / 950 | 125 / 1125 | 100 / 900 | 150 / 950 |
| Capacity of tanks in kg | 18 | 18 | 19 | 18 | 18 | 19 |
| Min / max weight in grams in 10-division position | | | 300 / 1.900 | | | 300 / 1.900 |
| Flour splash prevention system | | | | • | • | • |
| Automatic knife retraction | • | • | • | • | • | • |
| Adjustable pressure | | | | • | • | • |
| Flour recovery | | | | • | • | • |
| Protection handle | | | | • | • | • |
| Motor power in kW | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 |
| Net weight (in kg) | 260 | 260 | 260 | 265 | 265 | 265 |
| Easy Clean treatment | | | • | | | • |

CHOICES

| Type of motor | 230V three-phase | |
|---------------|------------------|------------------|------------------|------------------|------------------|------------------|--|
| | 400V three-phase | |
| | | | | | | | |
| OPTIONS | î | i | | i i | | Ĭ | |

| Protection handle | • | • | • | | | |
|--|---|---|---|---|---|---|
| 10 / 20 divisions | | | • | | | • |
| Type of motor 230V single phase 50-60Hz (not compatible with 10/20 divisions option) | • | • | • | • | • | • |
| Type of motor 230V-380V Three-phase 60Hz | • | • | • | • | • | • |