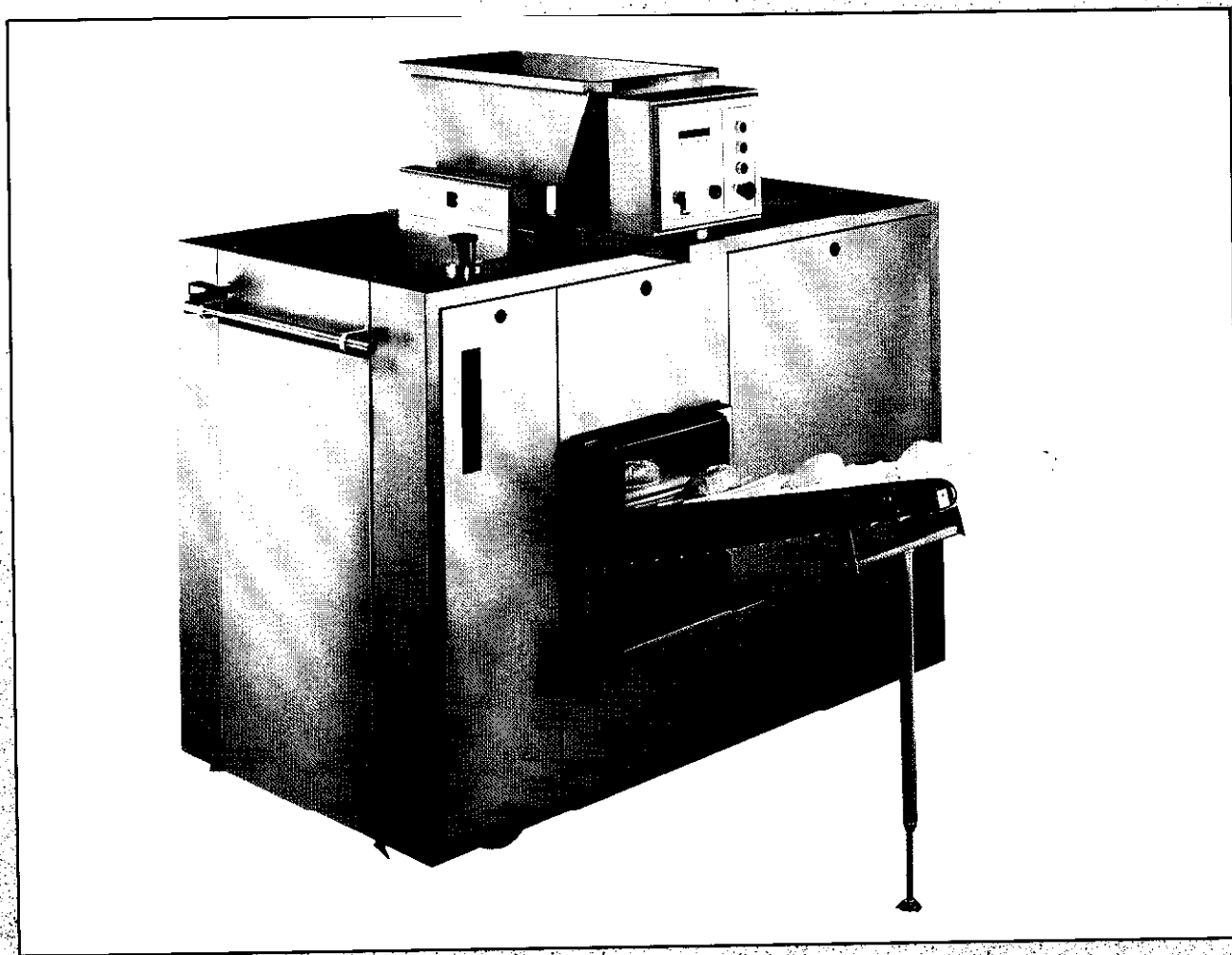


specialist in dough handling



**DOUGHDIVIDER B 93**

# DOUGHDIVIDER B 93

The B 93 doughdivider is a robust machine, which can be used in many dough processing systems. Using high quality materials and craftsmanship Benier have produced a machine to the highest quality standards of industrial bakeries.

The B 93 main features:

- high durability also in continuous production.
- simple but minimum maintenance
- high dividing accuracy
- low use of oil and energy
- simple to operate
- hygienic construction

The B 93 divider consists of following main parts:

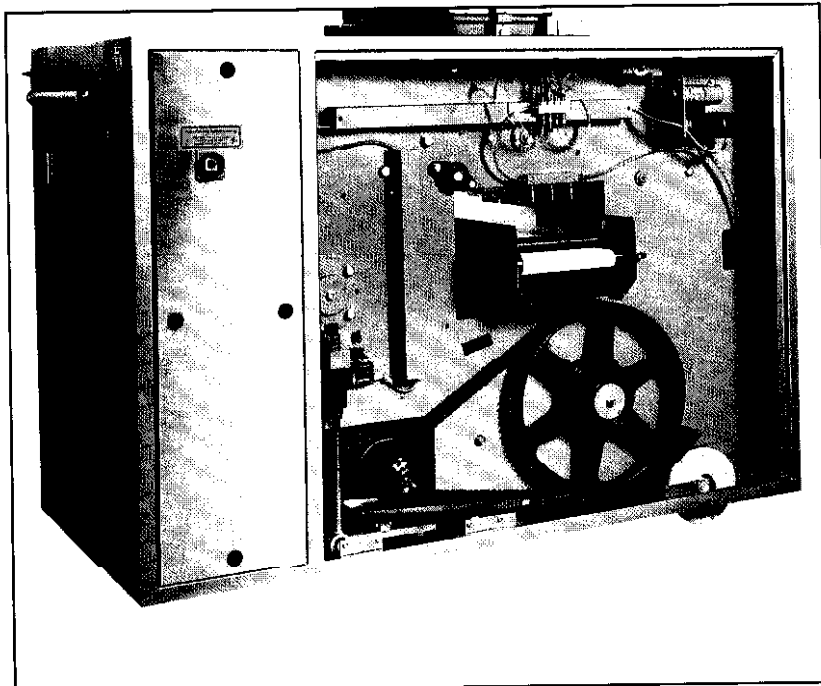
## DOUGH HOPPER

A stainless steel hopper with a volume of 70 liters. The inside can be teflonised.  
An enlarged hopper (tippable for cleaning), with or without an inspection window, is available.

## MECHANISM

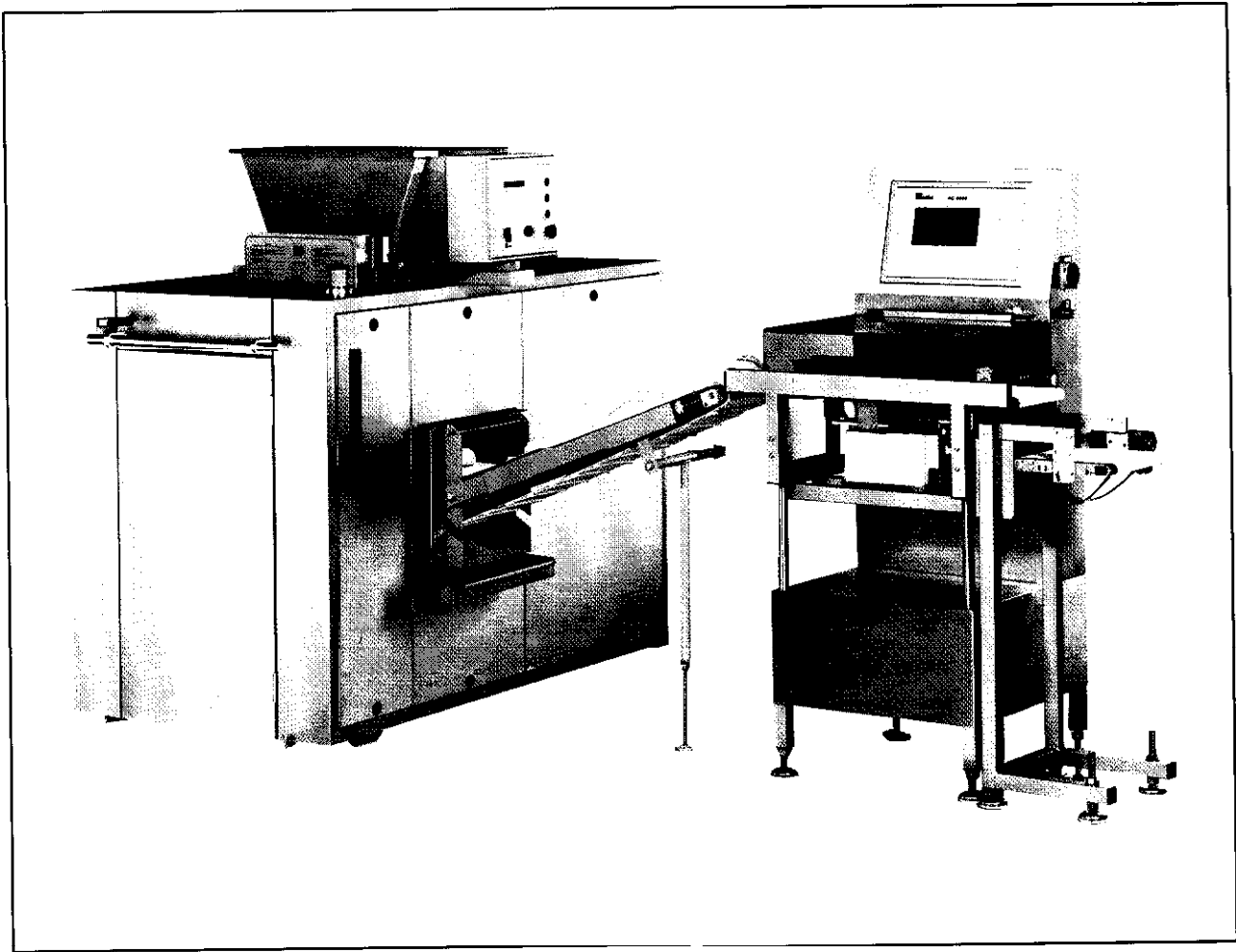
The dividing mechanism is made of high quality, wear resistant steel alloy. The dividing pistons are manufactured of bronze and can be adjusted separately. The machinery fits and tolerances guarantee the high dividing accuracy of the machine.

The suction stroke of the piston is adjustable. Knife and volume piston have to bear a heavy pressure from the helical springs per rotation. This construction guarantees a silent working, reliable system with optimum accuracy. A pneumatically operated take off device takes care that the dough pieces drop at the same time on the discharge conveyor.



## DOUGH CONVEYORS

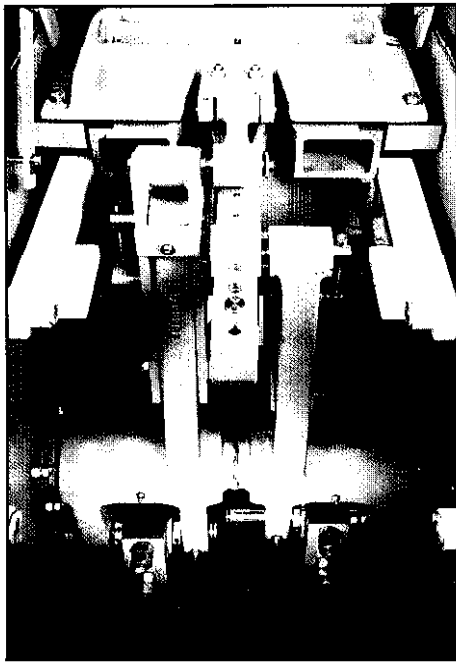
The two conveyors transport the dough pieces to the checkweigher or rounder. They are driven from a central point in the machine and can be adjusted by means of a beltvariator to the desired speed. Belt grades and special dough discharge rollers are chosen to suit different doughweights and dough types. It is possible to lengthen the conveyor inside the machine so there will be space available to install a flourduster.



## DRIVE

The drive consists of a brakemotor, motorreductor, V-belt and chain transmissions. The knife, volume piston and slide are being driven via a crankshaft and heavy connecting arms. A smooth and equable movement provide an almost silent machine. The belt variator achieves an adjustment range of 1:2. Using the frequency control this range can be enlarged. Thermal and mechanical protections prevent damage during overloading.





## SWITCHBOARD ( PANEL )

The B93 has a built in switchboard, in which is installed an hour counter. The top covers of the machine are electrically interlocked. The option of positional (ground locking) interlocks are also available.

The operator panel is mounted just above the discharge conveyor. The display informs you regarding:

- capacities
- doughweight settings
- conveyor speed settings
- number of produced dough pieces

## LUBRICATION

The machine is equipped with a central lubrication system.

The oil reservoir can be filled up manually or connected to an automatic oil supply with level control.

An alarm is given when the oil reaches a minimum level.

The oil is being transported via a filter to a pneumatic oil pump.

This pump forces the oil to 15 lubrication points.

Using dosing nipples of different diameters the correct supply to

all points of the mechanism is obtained. Free oil is caught in a stainless steel tray.

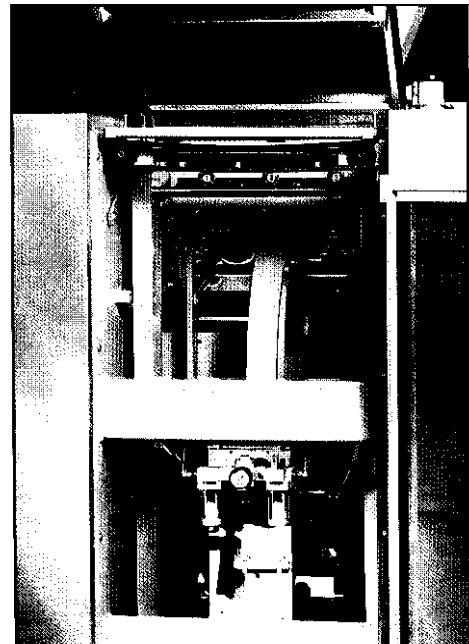
## MAINTENANCE

Maintenance is minimal and fairly simple to execute. Heavy parts like knife and volume piston are supported within the frame of the machine. Special tools for maintenance purposes are not necessary. All ball and needle bearings are grease filled and lubricated for life. By use of a selector switch on the operator panel the slide of the mechanism is automatically stopped in the upper or lower position for cleaning purposes.

## ACCESSORIES

Many accessories are available:

- enlarged hopper
- hopper lubrication
- connection to a central oil supply
- lengthened first discharge conveyor with flour duster
- lengthened second discharge conveyor
- frequency controlled drive unit
- servo controlled weight adjustment
- servo controlled speed adjustment of the conveyor
- dough pressure compensator (for soft/delicate doughs)
- heightened frame



# TECHNICAL INFORMATION

Contents dough hopper

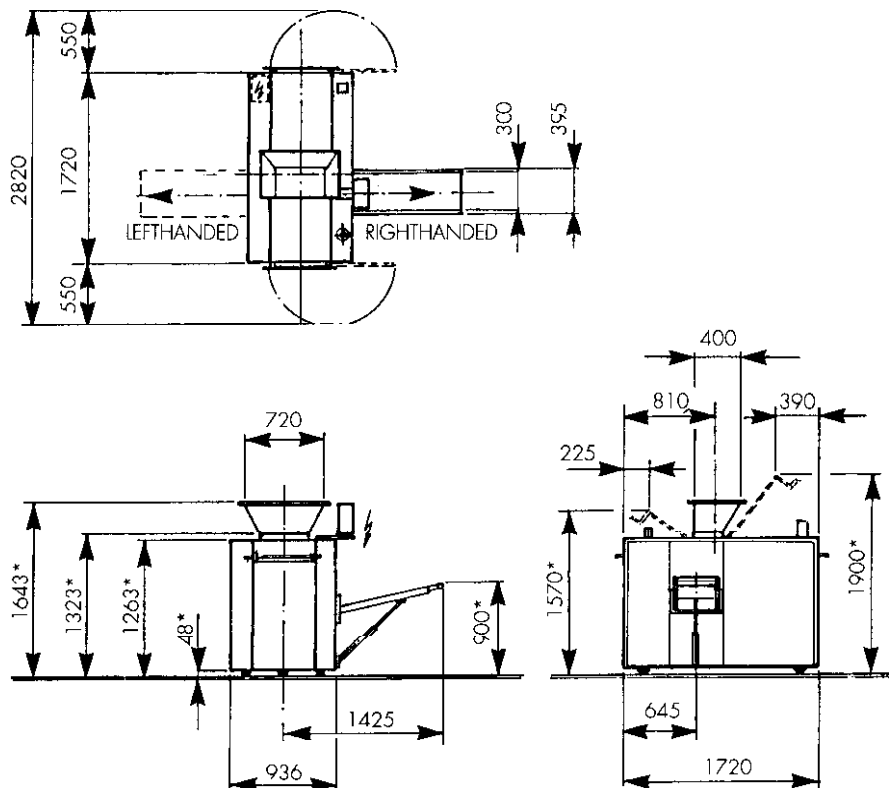
70 liter

## Weight range

- 2 pocket execution	400 - 2200 grams
- 3 pocket execution	250 - 1450 grams
- 4 pocket execution	150 - 1050 grams
- 5 pocket execution	100 - 850 grams
- 6 pocket execution	75 - 600 grams
- 6 pocket execution (special)	40 - 225 grams
- 8 pocket execution (special)	30 - 135 grams
- 2/4 pocket execution	400 - 2200 grams
	150 - 1050 grams
- 3/6 pocket execution	250 - 1450 grams
	75 - 600 grams

Drive unit : 3 KW/4 KW  
 Air consumption : 1,4 m<sup>3</sup> per hour  
 Weight : 1100 kg  
 Maximum capacity : 1500 strokes/hour

The weight range depends on the specific weight of the dough.



\*Dimension plus 100 mm  
 Optional: S24 (heightened frame)