

Peerless® BREAD DIVIDER PBD

APPLICATION

The heavy duty **Peerless® Bread Divider (PBD)** is designed to provide highly accurate product scaling at a wide range of speeds for white breads, variety breads, ethnic breads and frozen doughs.

FEATURES

- Ram, knife, division box and ejector are driven by hydraulic cylinders.
- Hydraulic directional valves with standard, modular components control all hydraulic motion.
- Allen Bradley color, touch screen PanelView 1000 VCP operator interface.
- Pre-programmed product selection: up to 45 different products.
- Operator can adjust variables for changing dough conditions.
- Mechanical ejector/piston stop for accurate and consistent dough scaling.
- Pressurized lubricating system using natural mineral oil.
- Automatic grease lubrication for division box gib bars.
- Extensive machine diagnostics displayed on operator interface panel.
- Medium pressure water wash down for complete divider.
- NI-resist hopper material.
- Stainless steel knife.
- NI-resist cast top box and division box.
- Stainless steel AC variable speed incline conveyor and cross conveyor.
- Division box "Clean Cycle" allows cleaning ram bed between product changes.
- AC variable speed flour duster on cross conveyor.



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OPTIONS

- Intermediate transition hopper.
- Remote weight adjustment.
- Dual flour duster.
- Dual discharge conveyors.
- High speed option.
- Vibrators for dusters.

AVAILABLE MODELS

- 5, 6, 7, 8 & 9 pocket.

SPECIFICATIONS

- Discharge direction: Customer specified
- Operator panel side: Customer specified
- Voltage: 240 or 480 volt
3 phase / 60 cycle
- Standard Power Unit 20 HP
34 GPM
80 Gallon Capacity
- High Speed Power Unit 30 HP
45 GPM
100 Gallon Capacity
- Reservoir : 38³/₄" Tall x 54¹/₂" Wide
x 60" Long Standard

