

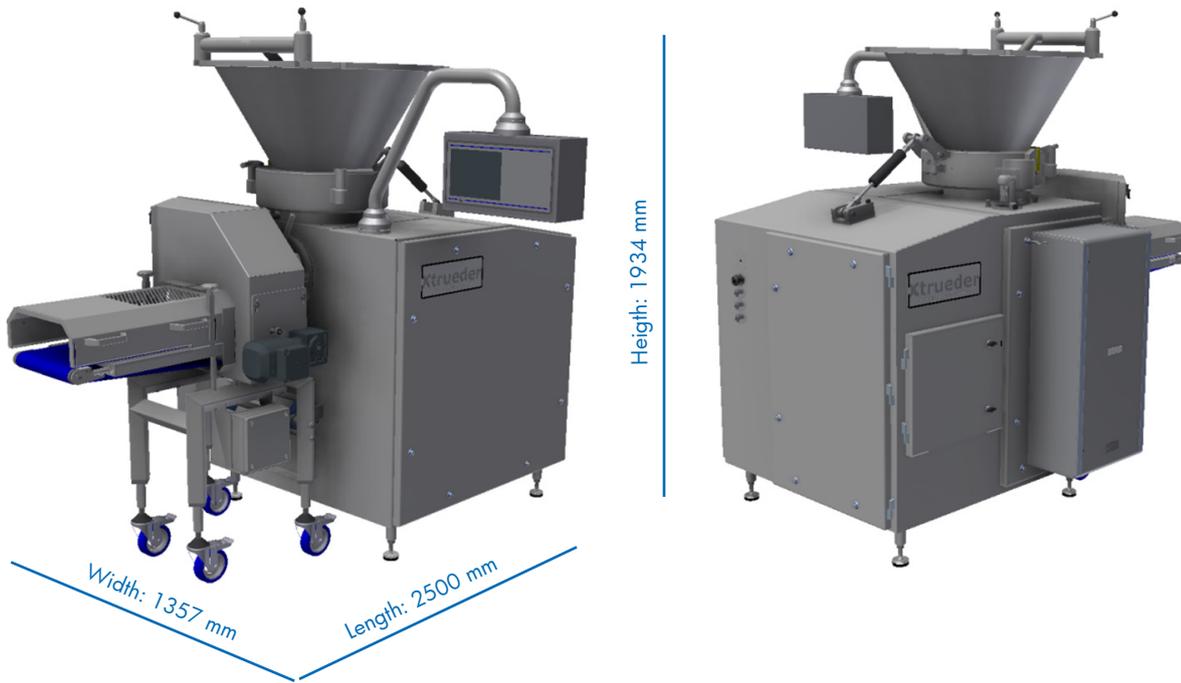


Dough extrusion divider, designed and produced by **Benier**



- **Designed specifically for dough portioning**
Extrusion divider specifically developed for optimal dough portioning technology; oil free operation and no air supply required.
- **Very flexible with a large range of weights and types of dough that can be portioned**
A wide range of products can be produced due to quick release concept for a wide range of outlet nozzles.
- **Smart dough flow control for optimal and constant product quality**
Optimum dough supply to the screws by agitator and use of vacuum.
- **Optimal Control of dough temperature**
Little heat rise during the dividing process
- **Equipped with on board airconditioning**
A very constant and reproducible product quality is achieved independent of external environment.
- **Designed for easy (hose down) cleaning**
Very hygienic design and easy to dismantle.
- **Ergonomic and operator friendly**
PLC and servo controlled screws for easy operating; including ergonomic touch screen design.

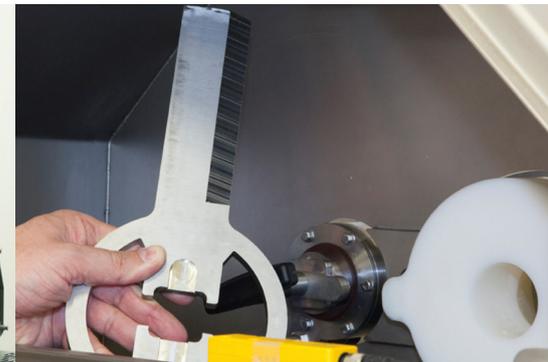




Divider outfeed manifold and dough application unit depend on your process



Hingeable hopper for easy cleaning



Different kind of dough portioning devices/ quick knife release

Features

- Suitable for 24/7 production in a demanding industrial environment
- Works oil free and gives very accurate weight
- System can be adjusted on an easy accessible operator display
- Patents pending
- Concept based on dough processing knowhow
- Optimal dough temperature

Technical data

- Capacity
- Weight range
- Water content
- Hopper size
- Vacuum capacity

5000 kg/h
 up to 15.000 p/h
 min. 20 gr
 max. to your request
 50-90 %
 100 L
 different sizes on request
 25 m³/h