

ADVANCED DOUGH DIVIDER

Options

- 1600 lb. Stainless steel dough hopper
- Teflon hopper lining
- Product memory increase
- Operator interface in lieu of Allen Bradley PanelView® 1000
- PLC other than Allen Bradley 5/03
- Inverter other than Toshiba
- Stainless Steel panel in lieu of painted
- Change-out nozzles
- Panel air conditioner in lieu of Exair panel cooler
- Panel modem for remote diagnostics
- CE confirmed electrical package
- Integrated controls for pump and conveyor system
- Spare parts kit
- Additional machine manuals
- S.A.E. Tool kit

Specifications

	Maximum Throughput / hr.	Scaling Range	Speed Range (max. ppm)	Typical Scaling Accuracy	Approx. Shipping Weight
Single Cut-off	20,000 lbs./hr.	9 oz - 38 oz. (255 g - 1077 g)	200	+/-1%	4,200 lbs. (1905 kg)
Dual Cut-off	20,000 lbs./hr.	9 oz - 38 oz. (255 g - 1077 g)	300	+/-1%	4,200 lbs. (1905 kg)
Triple Cut-off	20,000 lbs./hr.	9 oz - 38 oz. (255 g - 1077 g)	300	+/-1%	5,450 lbs. (2472 kg)

Electrical Requirements

Approximate Main Power

Single and Dual Cut-off - 39 Kva

Triple Cut-off - 57 Kva

Control Power - 24 VDC / 120 volts

Air Requirements - 25 scfm at 87 psig

Water requirements - 4 to 6 gal./min. at 120° (cleaning only)

Approximate Dimensions

Single and Dual Cut-off

99" x 57" x 80" (2510 mm x 1448 mm x 2032 mm)

Triple Cut-off

99" x 248" x 99" (2510 mm x 6299 mm x 2510 mm)

