

BE-VDIV-2400



VOLUMETRIC DIVIDER

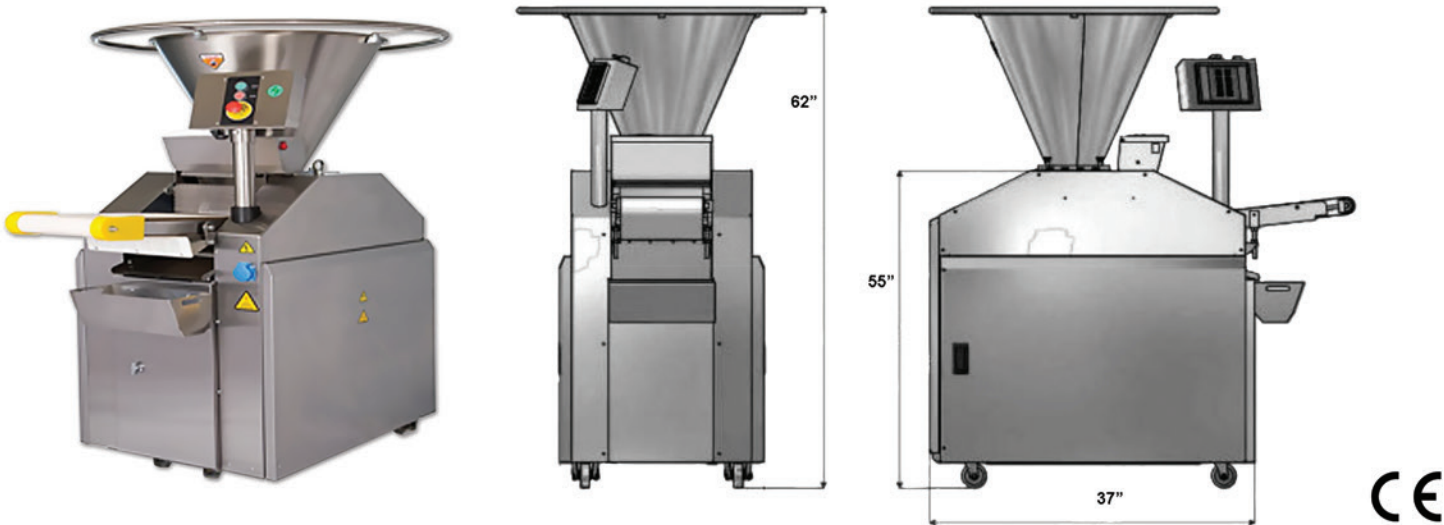


VOLUMETRIC DIVIDER

Dough is divided accurately with this machine through a newly designed dividing drum and piston system with minimal dough punishment, thus processing the most sensitive dough as if divided by hand. This dough divider is configurable to various weight ranges: 2-7 oz, 4-21 oz, or 9-35 oz. It divides a minimum of 20 and maximum of 40 pieces of dough per minute, and consumes 90% less oil than other machines of this type. Weight adjustment on the automatic dough divider is done by a mechanical adjustment or a touch screen PLC panel (option). The standard dough hopper capacity is 155 pounds.

FEATURES

- Chromium plated dough dividing drum
- Works with belt pulley drive system
- Closed circuit oiling system
- Independent flouring engine
- Piston and drum discharge automatically at the end of operation



| MODEL | CAPACITY (QTY/HR) | WORKING RANGE (PISTON DIA/OZ) | DIMENSIONS | WEIGHT | POWER |
|--|----------------------|----------------------------------|-----------------|---------|----------------------------|
| BE-VDIV-2400-M | 1200 - 2400 | 3" / 2-7 oz | 55" x 37" x 62" | 992 lbs | 208V - 3Ph - 60Hz - 4 AMPS |
| | | 4" / 4-21 oz | | | |
| | | 5" / 9-35 oz | | | |
| BE-VDIV-2400-C <i>(With PLC Control Screen)</i> | 1200 - 2400 | 3" / 2-7 oz | 55" x 37" x 62" | 992 lbs | 208V - 3Ph - 60Hz - 4 AMPS |
| | | 4" / 4-21 oz | | | |
| | | 5" / 9-35 oz | | | |