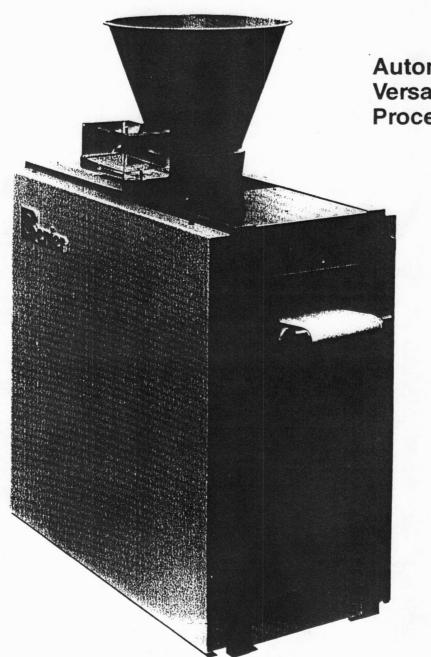


B84 Single Pocket Dough Divider



Automatic, Versatile Dough Processing Equipment

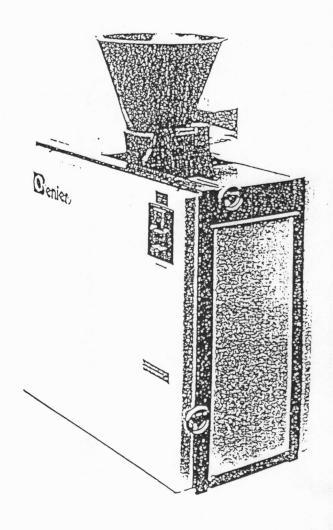
> Capacities: 500 to 1800 pieces per hour

B84 Single Pocket Dough Dividers

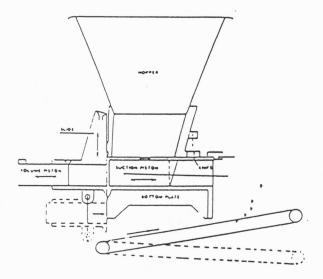
The Benier B84 is a fundamental unit that can be incorporated into many types of dough make-up systems. Compared to similar units on the market, it is an economically priced yet superbly designed and constructed piece of machinery. It provides extraordinary accuracy, and a variety of scaling capacities are available. The B84 can provide these scalings accurately at output capacities from 500 to 1800 pieces per hour, depending upon the type of machine and the power transmission provided.

Gentle handling of dough is a hallmark of all Benier dough handling equipment and the B84 conforms to this high standard. Thus, you can expect dough pieces of excellent form and texture with minimal punishment. And, of course, the end result is baked products of superior appearance.

Benier dividers are precision-built to all industrial standards. Designed for easy sanitation, safe operation, minimal oil usage, and are furnished with an automatic oil pump. Also available with a mechanical stroke counter.



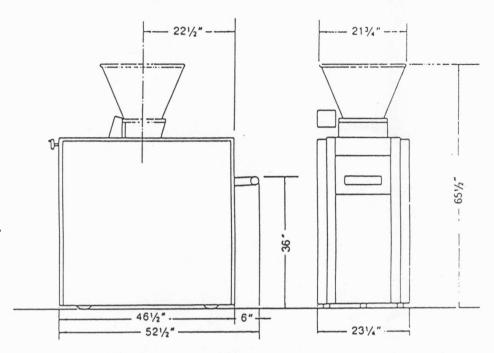
The B84 Features Simple, Precise Operation



The Dividing chamber is located inside a slide that moves in a vertical plane fitted with a piston which has an adjustable stroke. This piston precisely controls the weight (volume) of the doughpiece. When the slide reaches the lowest point of its downward stroke, the doughpiece falls on the discharge conveyor, and is delivered to the rounder.

The machine is driven by a 1.0 HP motor. V-belt and chain transmissions drive the various machine components. The unit can be equipped with various piston sizes to accommodate a complete scaling range.





Hopper Contents:

130 lbs.

Drive Motor:

1 HP • 1800 RPM

Electrical Net Weight: 208/230 V. -- 3 phase, 60 cycle, 5 amp.

1100 lbs.

Capacities in pieces per hour:

884 Series Dough Divider can produce from 500 to 1800 doughpieces per hour.

Standard units have a fixed speed which can be factory set anywhere between 500 and 1800 pieces/hour*.

Optional variable speed allows for speed ratio of 1:1.6 within the range of 500-1800 pieces/hour. Actual range can be factory set i.e. 800-1280/1000-1600 etc.

^{*} Field changes to the range are always possible with different parts.

Scaling	kange*											
	B84A		12	oz.	-	48	oz.	(3	lbs.)		340-1360	gram
	B84B		7	oz.	-	38	oz.	(2	lbs. 6	oz.)	200-1080	gram
	B84C		14	oz.	-	64	oz.	(4	lbs.)	*	400-1800	gram
	884D	3	1/3	oz.	-	26	oz.	(1	lb. 10	oz.)	85- 740	gram
	88411		1	oz.	-	38	oz.	(2	lbs. 6	oz.)	28-1080	gram

*Minimum and maximum scaling range limits are subject to dough structure and water absorption.



Specifications subject to change without notice.

Office and Factory:
Benier U.S.A., Inc.
1781 Westrock Drive, #107
LITHIA SPRINGS (ATLANTA)
GEORGIA 30057

Phone (404) 739-0700 Telex 4979957 Fax (404) 944-9190

^{*}Special voltage available upon request