# Dough Expert C

Next generation DOUGH EXPERT divider designed and produced by Benier



## Universal pocket divider

The Dough Expert C is universally applicable and is suitable for a wide range of dough processes, capacities and weight ranges because of its industrial design.

# Robustness, reliability and accuracy

These are the characteristic features of the Dough Expert family.

#### ■ Easy to clean:

- Excellent accessibility of the machine because of the C-frame
- The Dough Expert C can be wheeled in and out of the line
- The conveyors have a quick release construction to ensure easy access
- Springs and/ or pneumatic cylinders are completely enclosed in a housing to prevent dough pollution
- The dividing area, the dough zone, can be hosed down

## Wide range of pocket configurations

Based on weight range, capacity and dough type the dividing box will be configured.

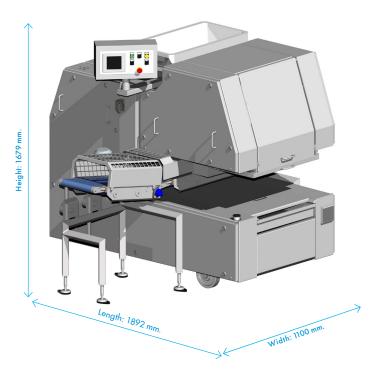








# TAKE CONTROL OF YOUR DOUGH









Roll in - Roll out Easy to clean and maintain

Dividing chamber

Main piston and knife

## **Features**

- A real "work-horse" with outstanding track recordFully integrated PLC to support the operator
- Modular design; easy to configure to the process requests
- Hygienic, easy to clean design

		Weight range (gr)*		Capacity (pcs/hr)**	
Туре	Pockets	Min.	Max.	Min.	Max.
DE 20	2	400	2.150	<i>75</i> 0	3.200
DE 24	2	400	2.150	<i>75</i> 0	3.200
	4	190	1.025	1.500	6.400
DE 30	3	250	1.400	1.125	4.800
DE36	3	250	1.400	1.125	4.800
	6	115	645	2.250	9.600
DE 40	4	190	1.025	1.500	6.400
DE 50	5	140	800	1.875	8.000
DE 60	6	115	645	2.250	9.600
DE WB 30	3	320	1.875	1.125	4.800
DE WB 36	3	320	1.875	1.125	4.800
	6	150	880	2.250	9.600
DE WB 40	4	230	1.380	1.500	6.400
DE WB 48	4	230	1.380	1.500	6.400
	8	105	630	3.000	12.800
DE WB 50	5	180	1.075	1.875	8.000
DE WB 60	6	150	880	2.250	9.600
DE WB 80	8	105	630	3.000	12.800

Capacity is related to dough consistency, required dividing accuracy, dough weight and required final structure of end product.