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<https://bongard.nt-rt.ru> || bdi@nt-rt.ru

Делители теста гидравлический Divimach



Semi-automatic hydraulic divider

Performances

- Dough pressing & dividing (10/20)
- Rectangular stainless steel bowl
- Bowl volume: 29,4 litres
- Dough capacity mini. : 4 kg
- Dough capacity maxi. : 20 kg

The advantages

- No unnecessary pressure on the dough
- No risk of tearing the dough
- Favours better rounding and moulding as the dough pieces are all identical
- Silent
- Easy to clean thanks to its smooth surface and the automatic release of the blades
- Possibility of adapting a grid to cut the dough into buns, square or rectangular loaves, triangles on the AG and AGP.
- Electric locking of the blades to prevent the tray from rising
- Reduces flour dust thanks to a gasket between the top of the bowl and the anti-adherent plate of the lid

Use

The Divimach hydraulic divider is designed to divide a previously weighed dough chunk into equal dough pieces. The AG and AGP are pre-fitted to receive a grid designed to make buns, ciabattas, triangles, etc.

Operating principle

Once weighted, the dough is placed in the bowl. Once the lid is closed, the locking, dough pressing and division cycles are automatically run. Then, double milling blades on the bottom of the bowl lift to divide the dough into equal weight dough pieces. The machine is automatically unlocked at the end of the cycle.

A gasket and an ingenious air vent system reduce air and flour dust escaping. The shape of the dough pieces therefore offers better rounding and moulding quality. Once the dough has been cut, the tray moves back up to allow easy grasp of the dough pieces. Divimach starts automatically by activating the lid or a button on the control panel.

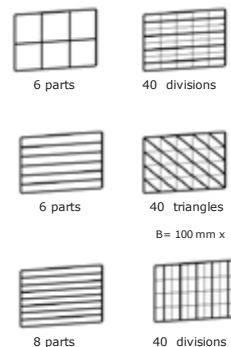
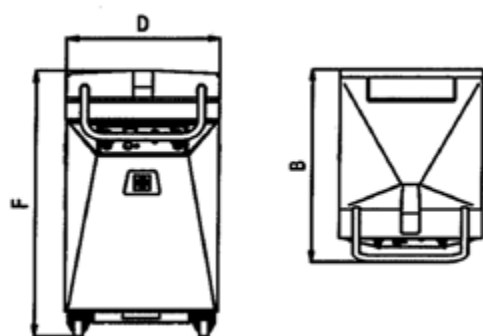
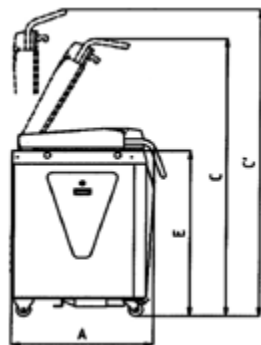
Construction

- «Soft Dough» (medium pressure) function on AP and AGDP models
- Electric locking of the blades to prevent their release when the tray lifts up
- Dual effect jack to guarantee perfect return of the main tray and the blades
- Easy cleaning by rapid dismantling of the pushers
- Machine frame fitted on directional castors
- Power: 1.8 kW

• • • Important notes:

The Divimach could be fitted with an optional selector to regulate pressure corresponding to hard dough and soft dough. This upgrade of the A model towards the AP and the AG model towards the AGDP can be done subsequently, without having to return the machine to the factory.

Divimach semi-automatic hydraulic divider



* For fermented dough
The baker can use a transfer plate to remove the dough Packing pieces

Models
Divimach A standard
Divimach AG with grid adaptation
Divimach AP dual pressure
Divimach AGDP with grid adaptation and dual pressure

Grids
Simple division with grid only*
Grid 6 parts (166 x 200 mm)
Grid 6 parts (513 x 65 mm)
Grid 8 parts (513 x 50 mm)
Grid 10 parts (50 X 400 mm)
Grid 16 parts (62 x 200 mm)
Double division with divider knives and grid
Grid 40 divisions (100 X 50 mm)
Grid 40 triangles (B = 100 mm x H = 100 mm)
Grid 40 divisions (50 X 100 mm)
Grid 80 divisions (50 X 50 mm)

General features (indicative values)					
Model		Divimach A	Divimach AG	Divimach AP	Divimach AGDP
Performances					
Number of divisions		10/20	10/20	10/20	10/20
Bowl depth	(mm)	140	140	140	140
Bowl dimensions	(mm)	513 x 410	513 x 410	513 x 410	513 x 410
Weight of dough pieces (g) / Number of division	Mini.	400 / 10	400 / 10	400 / 10	400 / 10
		200 / 20	200 / 20	200 / 20	200 / 20
	Maxi.	2000 / 10	2000 / 10	2000 / 10	2000 / 10
		1000 / 20	1000 / 20	1000 / 20	1000 / 20
Non-stick pusher plate dimensions	(mm)	100 x 100	100 x 100	100 x 100	100 x 100
Dough capacity : mini.	(kg of dough)	4	4	4	4
Dough capacity : maxi.	(kg of dough)	20	20	20	20
Output	(p/h)	900 - 1250	900 - 1250	900 - 1250	900 - 1250
Power	(kW)	1,8	1,8	1,8	1,8
Loading height	(mm)	1000	1000	1000	1000
Overall D x B x F	(mm)	630 x 890 x 1140	630 x 890 x 1140	630 x 890 x 1140	630 x 890 x 1140
Height lid raised C'	(mm)	1860	1860	1860	1860
Footprint D x A	(mm)	630 x 820	630 x 820	630 x 820	630 x 820
Net weight	(kg)	380	380	380	380
Soft Dough (medium pressure)		No	No	Yes	Yes

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