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

Делитель теста гидравлический Mercure 4



Hydraulic divider with rectangular bowl

Use

The Mercure 4 hydraulic divider is designed to divide a previously weighed dough chunk into equal dough pieces. It also gives the opportunity to divide a dough with a rate of moisture up to 70% or with some ingredients. The shape of the bowl has been specially designed to guarantee even distribution of the dough and a regular weight of the dough pieces.

Operating principle

• Division with cutters :

Once weighted, the dough is placed in the divider bowl. Once the lid is closed, the user activates a button which lifts a tray consisting of pushers in order to equalise the dough. Then, double milling blades on the bottom of the bowl lift to divide the dough into equal weight pieces. Once the dough has been cut, the tray moves back up to allow easy grasp of the dough pieces.

• Division with the grid:

In option, the hydraulic divider Mercure 4 may be equipped with a grid frame and a grid (8 grids available). Before using, the plastic board has to be placed above the pushers in order to avoid the cutters lifting. Once the dough is smoothed, the lid can be opened and the grid frame locked on the bowl. As the plastic board is lifting, the dough goes through the grid which acts like cutter. The dough pieces are formed.

• Rising of cutters for a careful cleaning:

The divider comes with a blade rising system for easy cleaning: just lower the tray to the bottom of the bowl and keep pressing the « down » button so that the cutters of the divider come out.

Construction

- Double milled knife for a perfect cut
- Control panel : two electromechanical buttons
- Silent hydraulic unit
- « stop & go » system: the hydraulic system automatically stops when it is not used.
- Bowl edge machined to incorporate vents to allow air to escape
- Aluminium grid frame and 3mm stainless steel grids (optional)
- 3 removable stainless steel covers (side and rear)
- Lid and grid locked by drop-forged cam
- Mechanically welded frame coated in stainless steel
- 2 multi-directional castors with brakes and 2 mono-directional rear wheels for manoeuvrability
- Bowl and outer bowl rim in aluminium
- Cover in ABS , highly shock resistant
- Food grade single piece pusher
- Handgrip in stainless steel
- Trip switch with low power cut-out
- Flour dust catch tray for everyday use
- Supply voltage: 400 V 3 PH + N 50 HZ

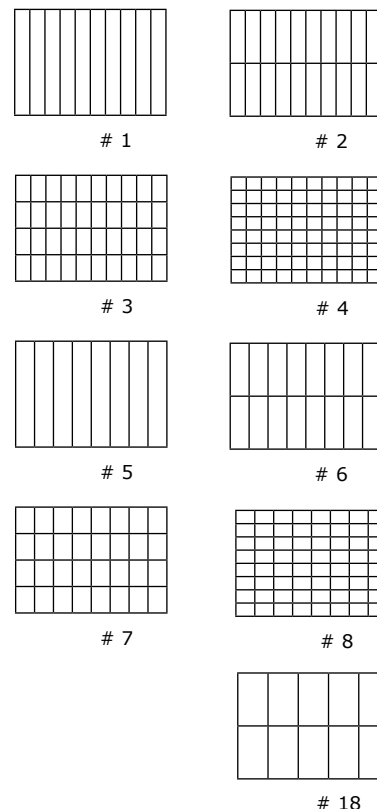
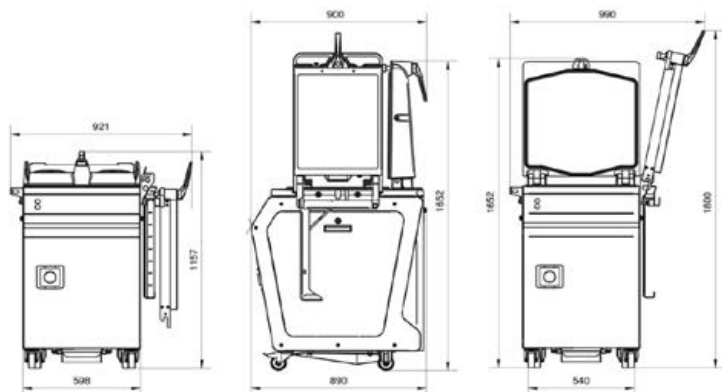
Performances

- Mercure 4 : 20 divisions
- Aluminium rectangular bowl
- Bowl volume: 27 litres
- Dough capacity mini. : 3 kg
- Dough capacity maxi. : 18 kg

The advantages

- Precise cutting
- Large choice of grids
- Equipped with a device against flour projection
- Comfort:
- Ergonomic control panel
- Very silent (<65db)
- Stop & Go Technology
- Easy cleaning:
- Automatic lifting of the cutters
- 3 removable stainless steel (no tool necessary)
- Smooth surfaces, stainless steel frame
- Aluminium bowl
- Light, easy to move machine
- Modular machine that can be fitted with a grid and grid frame afterwards
- Perfect finishing
- The security of the machine has been audit by an independent organism

Hydraulic divider **Mercure 4**



Mercure 4	
Division	
20 divisions	■
Grid frame + 1 choice of grid (*)+ plastic board	€
Grid holder	€
Hygiene	
Automatic blade rise mechanism	■
Dust control system	■
Aluminium bowl and outer bowl rim	■
Comfort	
Silent hydraulic pump	■
Stop & Go function	■
Ergonomic control panel	■
Supply voltage	
TRI 400 V 50Hz	■
* Among the rid list	

Grid	
Kit: grid frame + 1 grid *+ plastic board	
Grid #1 - 10 divisions (400 X 50)	
Grid #2 - 20 divisions (200 X 50)	
Grid #3 - 40 divisions (100 X 50)	
Grid #4 - 80 divisions (50 X 50)	
Grid #5 - 8 divisions (400 X 60)	
Grid #6 - 16 divisions (200 X 60)	
Grid #7 - 32 divisions (100 X 60)	
Grid #8 - 64 divisions (50 X 60)	
Grid #18 - 10 divisions (200 X 100)	
Any other form of grid: contact us	

General features		
Performances		
Bowl depth	(mm)	129
Bowl dimensions	(mm)	512,5 x 409,5
Bowl volume	(l)	27
Minimum content *	(kg of dough)	3
Maximum content *	(kg of dough)	18
Hourly output	(p/h)	1200
Power	(kW)	1,05
Pressure	(bars)	53

* For a maximum resting time in tubs of 30 minutes

Dimensions and weight		
floor space	(mm)	890 x 598
Net weight	(kg)	240
Net weight with grid frame + grid	(kg)	260

Packing		On pallet	Wooding crate
width	(mm)	760	800
Length	(mm)	980	1020
Height	(mm)	1260	1600
Height with frame and grid frame *	(mm)	1660	2000
Weight	(kg)	270	285

Accessories	
	Round dough vat
	Mobile rack for 8 vats (round or rectangular)
	Plastic container on rack
	

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