

SEMI-AUTOMATIC HYDRAULIC BUN DIVIDER



Capacities

- Dough pressing & dividing (10/20)
- Rectangular stainless steel tank
- Tank volume: 29.4 litres
- Min capacity: 4 kg of dough
- Max capacity: 20 kg of dough

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 weighed, the dough is placed in the divider tank. Once the lid is secured, the locking, dough pressing and division cycles are automatically run. Double-milled knives at the bottom of the tank then rise to divide the dough into dough pieces of equal weight. 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 knives to prevent their release when the tray lifts up
- Dual effect jack to guarantee perfect return of the main tray and the knives
- Quick dismantling of the pushers to ease cleaning
- Machine housing fitted on directional castors
- Power supply: 1.8 kW

Important notes

The **DIVIMACH** could be fitted with an optional selector to regulate pressure corresponding to hard dough and soft dough.

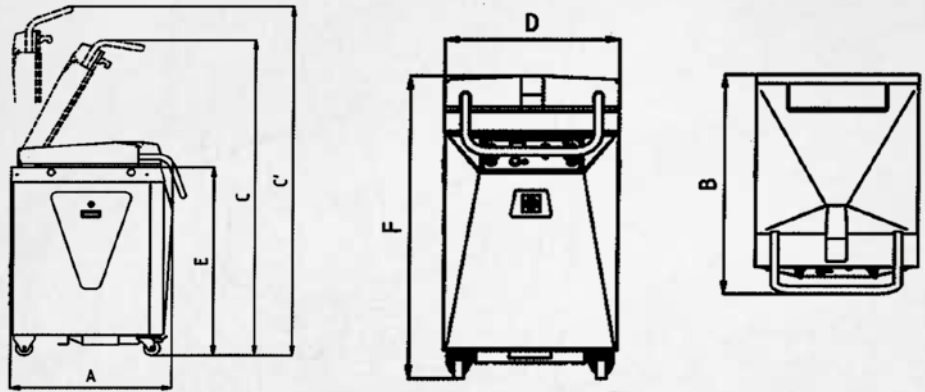
This upgrade from the A model to the AP and the AG model, to the AGDP model can be done subsequently, without having to return the machine to the factory.

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 knives
- 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 knives to prevent the tray from rising
- Reduces flour dust thanks to a gasket between the top of the tank and the anti-adherent plate of the lid

DIVIMACH SEMI-AUTOMATIC HYDRAULIC BUN DIVIDER

Technical data



Available models

Models

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

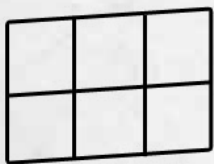
Grids

Simple division with a grid

- 6 pieces grid (166 x 200 mm)
- 6 pieces grid (513 x 65 mm)
- 8 pieces grid (513 x 50 mm)
- 10 pieces grid (50 x 400 mm)
- 16 pieces grid (62 x 200 mm)

Double divisions with divider knives and grid

- 40 divisions grid (100 x 50 mm)
- 40 triangles grid (B = 100 mm x H = 100 mm)
- 40 divisions grid (50 x 100 mm)
- 80 divisions grid (50 x 50 mm)



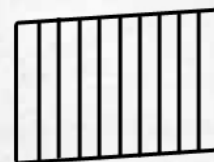
6 pieces



6 pieces



8 pieces



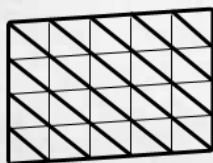
10 pieces



16 pieces



40 divisions

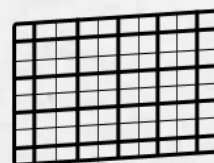


40 triangles

B = 100 mm



40 divisions



80 divisions

* For fermented doughs

Possible use of a dough transfer plate

DIVIMACH SEMI-AUTOMATIC HYDRAULIC BUN DIVIDER

Technical data

General features					
Models		DIVIMACH A	DIVIMACH AG	DIVIMACH AP	DIVIMACH AGDP
Performances					
Number of divisions		10/20	10/20	10/20	10/20
Tank depth	(mm)	140	140	140	140
Tank dimensions	(mm)	513 x 410	513 x 410	513 x 410	513 x 410
	minimum	400 / 10	400 / 10	400 / 10	400 / 10
Dough pieces weight (g) / number of divisions		200 / 20	200 / 20	200 / 20	200 / 20
	maximum	2000 / 10	2000 / 10	2000 / 10	2000 / 10
		1000 / 20	1000 / 20	1000 / 20	1000 / 20
Pusher plates dimensions	(mm)	100 x 100	100 x 100	100 x 100	100 x 100
Min dough capacity	(kg of dough)	4	4	4	4
Max dough capacity	(kg of dough)	20	20	20	20
Hourly 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 with lid open	(mm)	1860	1860	1860	1860
Foot print 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
Grid adaptor		No	Yes	No	Yes

Packaging						
	Models		DIVIMACH A	DIVIMACH AG	DIVIMACH AP	DIVIMACH AGDP
Mainland France (Cardboard box on pallet)	Width	(mm)	800	800	800	800
	Length	(mm)	950	950	950	950
	Height	(mm)	1350	1350	1350	1350
	Weight	(kg)	370	380	370	380
By sea (Wooden crate)	Width	(mm)	850	850	850	850
	Length	(mm)	1000	1000	1000	1000
	Height	(mm)	1400	1400	1400	1400
	Weight	(kg)	390	400	390	400