

GENTLY AND ACCURATELY DIVIDES DOUGH **1000**

V₄-TWIN DIVIDER

STRESS FREE SYSTEM and GRAVIMETRIC METHOD

VX222

The Twin Divider accurately portions the dough sheet at a desired weight or length. Ideal for production of smaller products.

- *Simply interchangeable between single and twin row production without changing blades*
- *Changeable Roller Width by Optional V-Roller*
- *User-friendly Operation by Movable Operation Panel*
- *Easy Cleaning & Maintenance*



DIVIDING RANGE: 1-row 150-1200g 2-rows 75- 600g

PRODUCTION CAPACITY: 1000 kg/h*

*When the "V-Roller" width is set at 145 mm (Option)
*V-Roller : Dough Feeding Roller

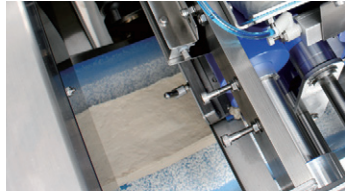
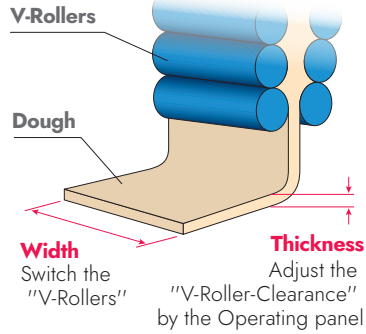


V4-TWIN DIVIDER 1000

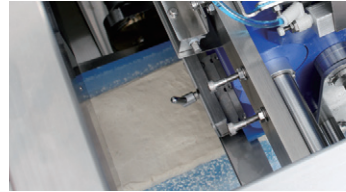
Working Table *Option

Changeable Roller Width and Adjustable Thickness

Dough width adjustment made easy by just switching the V-Rollers



V-Roller Width : 115 mm



V-Roller Width : 145 mm

Accurate Weighing and Cutting System

Select from 1 or 2 rows without switching blades



1 row operation



2 rows operation

Easy Cleaning & Maintenance

Side covers open from both sides

- easy access, easy cleaning and maintenance



Operation side



Non-operation side

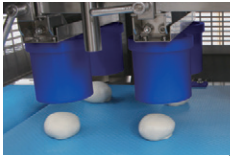


Conveyor belt and parts can be easily removed or installed

Options

Cup Rounder / SR002

Connected after the Divider. Produces divided dough into a complete round shape with a smooth surface for a high quality finish.



Punch Rounder / PR101

Punch Rounder produces handmade quality bread like a Meister. The dough is molded flawlessly into a round shape with the dough seam on the bottom.



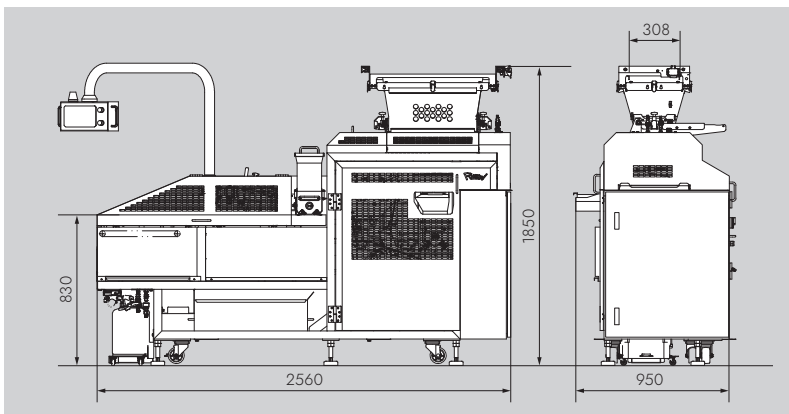
Variety Molder

When connected to a dough divider such as the V4-Twin Divider, the divided dough balls can be stretched flat and formed into rolls.



Dimensions

(Unit: mm)



Specifications

Production Capacity	800 kg/h (1000kg/h Max*2)	
Length	2560 mm	
Width	950mm	
Height	1850 mm	
Weight	900 kg	
Electrical Capacity	0.932 kW	
Air	0.5 MPa, 70 ℓ/m	
Hopper Capacity	55 ℓ	
V-Roller Width	Standard: 130 mm / Optional: 115 mm, 145 mm	
	1-row	2-rows
Dough Outlet Width	130 mm - 150 mm	65 mm - 75 mm
Dough Outlet Height	10 mm - 30 mm	
Dividing Range	150 - 1200 g	75 - 600 g
Output Speed (Max)	30 pcs/min	60 pcs/min (30 pcs/min x2)

The production specs may vary depending on the dough condition and characteristics.

*1 V-Roller Width set at W130mm

*2 V-Roller Width set at W145mm

The specifications are subject to change without notice and without obligation.

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