



- Machine suitable for divide dough from 50 to 65% water (with rounder device optional) and higher than 65% water (without rounder device).
- Pieces of uniform size without rough-handling the dough thanks to the special weighing system
- A handwheel is used to adjust the weight of pieces;
- A second handwheel is used to adjust number of pieces produced per hour
- The machine has a counting function which automatically stops it when the desired number of pieces is reached
- Oil loaded from an inside tank
- · Closed circuit lubrification of the volumetric cutting unit
- Stainless steel hopper with 50 kg. capacity, Teflon-coated on the inside
- · Flour sprinkler in stainless steel with adjustable flow rate
- · Outfeed belt with adjustable height
- Mounted on wheels
- The electric system is graded protection class IP 55; the motor is class IP 44
- On request the hopper can have a capacity of 150 or 200 kg.

The machine is built to comply with the accident prevention, hygiene and electric standards in force

## USE OTHER THAN THOSE ENVISAGED BY THE MANUFACTURER ARE FORBIDDEN WITHOUT THE LATTER'S AUTHORIZATION

SK741422\_1

## **VD** PISTON-TYPE VOLUMETRIC DIVIDER WITH HOPPER CAPACITY 50 KG.



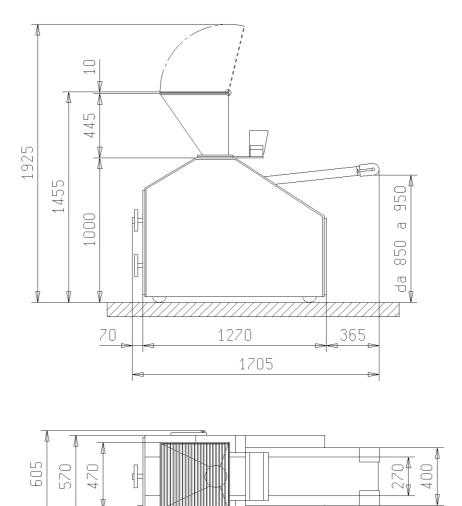
## **TECHNICAL FEATURES**

Model	Installed power (kW)	Voltage (V/hz/p)	Weight range (g)	Hourly production (n°pieces)	Weight (kg)
VD2 (2 pistons)	1.5	230/50/3+E 400/50/3+E 220/60/3+E	30÷300	2160÷4800	550
VD5	1.5		60÷600	1080÷2400	550
VD10	1.5		140÷1400	1080÷2400	550
VD15	1.5		450÷2000	1080÷2400	550

## FUNCTIONING

After having tipped the dough in the hopper, a volumetric dividing system controlled by the main control panel cuts a series of dough pieces of the same weight depositing them in the outfeed belt.

Dimensions in millimeters



480

120