

Dough Handling

Hydraulic divider

P20C



Description

The P20C Hydraulic divider is designed for bakery and pastry applications, excluding all other types of uses. The use of a hydraulic divider allows the division of the dough in equal dough pieces - This machine replaces the manual division, in order to gain time and precision.

Features

- 20 divisions
- 1200 capacity per hour
- Bevelled stainless steel 18/10 knives, 3mm thick
- Easy controls, easy to use
- One handle controlling the action of the knives and the plate

Machine Reference

Reference	Model
FG329	P20C Hydraulic divider

Dimensions:

Height:	1075mm
Height open cover:	1580mm
Width:	515mm
Depth:	700mm
Weight:	262kg
Power:	3 Phase; 1.5kW; 50Hz; 380V

Capacity:

Number divisions:	20
Hourly capacity:	1200



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