



# Volumetric Divider FG398



MONO Equipment's Volumetric Divider expertly automates the dividing and pre-rounding processes - with both accuracy and speed - whilst at the same time handling the dough gently and sympathetically to ensure the quality and texture of the dough structure remains intact.

Dough is easily fed into the Teflon coated hopper, which can hold up to 154lb, and is then sucked through with minimum pressured which prevents any warming of the dough. With a weight range of between 1.8oz to 7oz, 3½oz to 21oz or 9oz to 2lbs, the accurately divided dough pieces are automatically fed through an initial dough shaper to produce tightly formed pieces, while the integrated flour duster prevents any dough sticking to the conveyor belts.



## Features and Benefits

- Suitable for producing a wide range of products including tin loaves, bloomers, sub rolls, demi baguettes and petit pain
- Product weight range
  - 1.8oz to 7oz
  - 3½oz to 21oz
  - 9oz to 2lbs
- Divides up to 960 dough pieces per hour
- Integrated flour duster
- Isolated hopper cover to conform to the strictest safety requirements
- Teflon coated dough path
- Exceptional accuracy of product weight, size and shape
- Simple one-person operation
- Manufactured in hygienic stainless steel
- Teflon coated hopper
- Closed-circuit automatic lubrication system
- Digital control panel
- Fully automated process
- Ergonomic off-take height
- Small footprint
- 3 phase electrical supply
- 2-year warranty

# Specifications and Dimensions

Specifications	Volumetric Divider
Capacity per hour	Up to 960 pieces
Dough piece weight range	1.8oz - 7oz 3½oz - 21oz
Hopper capacity	154lbs
Height	62¼"
Width	26¼"
Depth	73¼"
<b>Electrics</b>	
Power supply	208v, 3 phase plus ground 60Hz, 11.4amps per phase
Total power	3.2kW

Specifications correct at time of publication.  
MONO Equipment reserves the right to amend the specification without prior notice.

