

DIV DIV-R

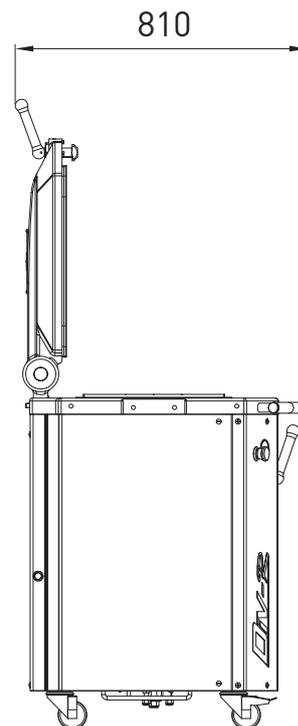
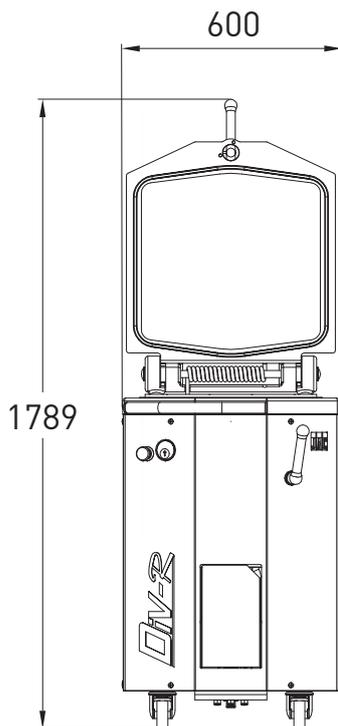
- ✓ Increased productivity
- ✓ Simplified cleaning
- ✓ Silent (-65dB)
- ✓ Adjustable pressure (only on DIV-R)
- ✓ Stainless steel exterior
- ✓ 16 or 20 divisions

Up to 900 pieces an hour



DIV ●

DIV-R ■





Sharpened stainless steel knives
Includes automatic retraction for easy maintenance



DIV-R
Adjustable pressure
Prevents de-gassing of the different types of dough.



DIV / DIV-R ■
Easy Clean treatment of the cast iron head
This extremely tough treatment is impregnated into the material; its exceptional non-stick qualities improve over time.



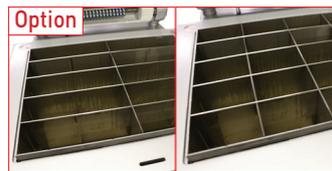
DIV-R
Flour splash prevention system
Prevents flour dispersal.



DIV / DIV-R ■
Stainless steel tank
For optimum hygiene and easy maintenance



DIV
Protection / movement handle
Allows easy handling of the machine.



10 / 20 divisions
Allows working in 10 divisions (230mm x 75mm) or 20 divisions (115mm x 75mm)

FEATURES

	DIV 16 ●	DIV 20 ●	DIV 20 ■	DIV-R 16 ●	DIV-R 20 ●	DIV-R 20 ■
Dimensions of square tanks (L x W x H) in mm			460 x 387 x 125			460 x 387 x 125
Dimensions of heads (L x W) in mm			115 x 75			115 x 75
Dimensions of round tanks (L x W x H) in mm	464 x 125	464 x 125		464 x 125	464 x 125	
Min/max weight of dough pieces in grams	125 / 1125	100 / 900	150 / 950	125 / 1125	100 / 900	150 / 950
Capacity of tanks in kg	18	18	19	18	18	19
Min / max weight in grams in 10-division position			300 / 1.900			300 / 1.900
Flour splash prevention system				●	●	●
Automatic knife retraction	●	●	●	●	●	●
Adjustable pressure				●	●	●
Flour recovery				●	●	●
Protection handle				●	●	●
Motor power in kW	1.5	1.5	1.5	1.5	1.5	1.5
Net weight (in kg)	260	260	260	265	265	265
Easy Clean treatment			●			●

CHOICES

Type of motor	230V three-phase 400V three-phase					

OPTIONS

Protection handle	●	●	●			
10 / 20 divisions			●			●
Type of motor 230V single phase 50-60Hz (not compatible with 10/20 divisions option)	●	●	●	●	●	●
Type of motor 230V-380V Three-phase 60Hz	●	●	●	●	●	●