

PISTON VOLUMETRIC DIVIDER

VD-AN-BN-CN-DN



DIVING-MOULDING LINE

Description: Range of machines purposely designed for dividing soft and medium-hard dough used in bakery and confectionery.

- > Fabricated steel structure.
- > Dividing drum made of normalized and thick chromed-plated steel.
- > Suction piston of anticorodal aluminium supplied with O.R. seals.
- > Forced lubrication system with oil recovering and filtering.
- > Independent automatic flour sifter.
- > Hopper made of 18/10 stainless steel: standard capacity 50 kg dough
- > Height adjustable conveyor belt.
- > Mounted on casters with locking system.
- > On request: hopper of special size.

Output:

- > single piston: 1100-2200 pcs./h.
- > double piston: 2200-4400 pcs/h



TECHNICAL DATA

Pieces weight	gr	VD-AN	VD-BN	VD-CN	VD-DN
Dimensions	cm	60-600	100-1000	150-1200	250-1600
Weight	kg	59x160x142	59x160x142	59x160x142	63x119x185
Power	kW	450	450	450	460
		1,5	1,5	1,5	1,5

