

think process!

WP Haton



B / V 300

Dough Divider

WP BAKERYGROUP

think process!

B / V 300

Picture B 300

SUITABLE FOR MOST COMMON TYPES OF DOUGH AS WELL AS SENSITIVE DOUGHS. THE DIVIDER HANDLES A BIG VARIETY OF DOUGH TYPES SUCH AS WHEAT, WHEAT/RYE, STIFF (PIZZA) DOUGHS, AS WELL AS SOFT (FRENCH) DOUGHS.



BENEFITS

- Robust design
- Long lifespan by using wear-resistant materials
- Minimum oil consumption
- Dough friendly dividing at high capacity
- High weight precision
- Self-cleaning knife
- Position stop for easy cleaning
- Suction volume adjustable
- Wear-resistant dividing system with Ni-Resist dividing unit
- Solid construction of drive unit and dividing system
- Hinged hopper for easy cleaning
- Easy access for cleaning and maintenance
- Voluminator (V 300 only) for low and high pressure

BASIC EXECUTION:

B 300

- 1 pocket machine
- Dividing unit with automatic oiling on unit, 6 fixed dosing valves / oil tank 5 litre
- Discharge conveyor straight, L=1435 mm
- Hopper stainless steel, 95 litre, with safety ring
- Operation: on / off / emergency stop / position stop
- Main piston, dividing chamber and hopper: wear-resistant chrome nickel alloy
- Manual weight adjustment with read-out
- Measuring piston in food safe bronze
- Knife hardened steel
- Cover plates stainless steel, brushed, with Schmersal safety switches
- Frame: steel, nickel plated
- Crankshaft and drive rods cast iron, nickel plated
- Undercarriage 2 rigid + 1 swivel castor with brake

V 300

- 1 pocket machine
- Voluminator
- Dividing unit with automatic oiling on unit, discharge conveyor and measuring piston, 8 fixed dosing valves / oil tank 5 litre
- Discharge conveyor straight, L=1685 mm
- Mechanical discharge flap with plastic scraper
- Hopper stainless steel, 95 litre, with safety ring
- Operation: on/off/emergency stop/position stop/Voluminator
- Main piston, dividing chamber and hopper: wear-resistant chrome nickel alloy
- Manual weight adjustment with read-out
- Measuring piston in food safe bronze
- Knife hardened steel
- Cover plates stainless steel, brushed, with Schmersal safety switches
- Frame: steel, nickel plated
- Crankshaft and drive rods cast iron, nickel plated
- Undercarriage 2 rigid + 1 swivel castor with brake

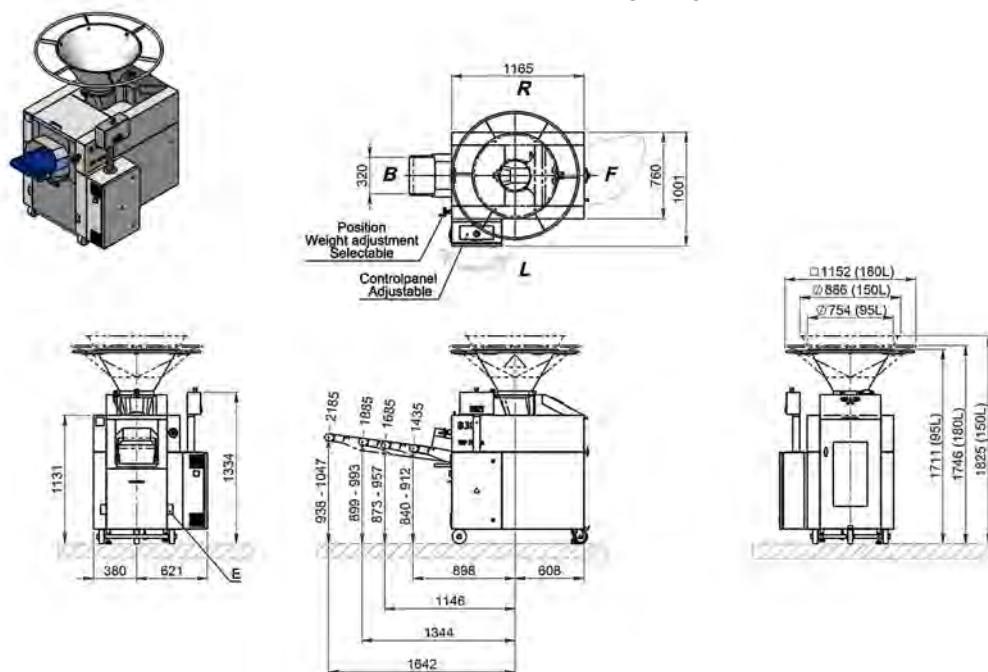


Illustration B 300

B / V 300

TYPE	WEIGHT RANGE	CAPACITY (FIXED)	CAPACITY VARIABLE (OPTION)
1000	100 - 1200 gr	910 or 1010 pcs/h.	507 - 1160 pcs/h.
1500	200 - 1800 gr		637 - 1456 pcs/h.
2000	400 - 2400 gr		700 - 1600 pcs/h.
DIMENSIONS (DEPENDING ON EXECUTION)		WEIGHT	CONNECTED LOAD
Length	1510 mm	net 720 kg	230/400 V, 3 phase, 50 Hz + earth
Width	1010 mm	gross 880 kg	1,8 KVA
Height	1720 mm	Shipping volume 2,6 m ³	

OPTIONS B / V 300

- Hinged hopper stainless steel 150 litre, without safety ring
- Hopper inside Teflon coated for round hoppers 95 and 150 litre
- Hinged hopper stainless steel 180 litre, inside Teflon coated, without safety ring
- Oiling on hopper including oil shortage signalisation
- Pre-set counter
- Oil shortage signalisation
- Frequency inverter for variable speed
- Discharge conveyor straight, 1885 or 2185 mm
- Mechanical flour duster
- Pressure board on discharge conveyor
- Height machine increased by 100 mm

- Customer specific Blue Box

OPTION, B 300 ONLY

- Servo weight adjustment with digital read-out
- Discharge conveyor straight, 1685 mm
- Beka pump 8 P, lubrication on dividing unit and conveyor
- Oiling on measuring piston
- Mechanical discharge flap with plastic scraper

OPTION, V 300 ONLY

- Servo weight adjustment with digital read-out, dough piece counter and position stop
- Pneumatic discharge flap instead mechanical

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