think process!

PARTA U XL

TYPE	WEIGHT RANGE	CAPACITY FIXED	VARIABLE
2003	110 - 1000 gr (15 mm partitions)	1530 - 4635 pcs/h.	1350 - 3096 or 1848 - 4224 or 2100 - 4752 pcs/h.
	110 - 900 gr (25 mm partitions)	1530 - 4635 pcs/h.	1350 - 3096 or 1848 - 4224 or 2100 - 4752 pcs/h.

DIMENSIONS		WEIGHT	CONNECTED LOAD
Length	1390 mm	net 620 kg	230/400 V, 3 phase, 50 Hz + earth
Width	1080 mm	gross 820 kg	1,8 KVA
Height	1620 mm	Shipping volume 1,6 m^3	

OPTIONS

- Hinged hopper stainless steel 170 litre, with safety ring
- Hinged hopper stainless steel 210 litre, without safety ring
- Hinged hopper stainless steel 245 litre, without safety ring
- Hopper inside Teflon coated
- Oiling on hopper including oil shortage signalisation
- Position stop for easy cleaning
- Oil shortage signalisation
- Pre-set counter
- Servo weight adjustment with digital read-out
- Mechanical pieces counter (read-out on WP Seyel panel)
- Frequency inverter for variable speed
- Beka pump 8 P, lubrication on dividing unit and internal discharge conveyor. Oil tank 5 litre
- Drag-net on discharge conveyor
- One or two flour dusters
- Discharge roller with scraper (dough weights < 200 gr)
- Movable synthetic dough conveyor (inner and outer conveyor) exchangeable for panner-track
- Height machine increased by 100 mm
- Customer specific Blue Box

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PARTA U XL

Dough Divider

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PARTA U XL

EXTREMELY ACCURATE, UNIVERSAL DOUGH DIVIDER WITH A PROVEN LONG LIFE TIME THAT CAN BE USED FOR NEARLY ANY TYPE OF DOUGH IN NEARLY EVERY TYPE OF BAKERY.

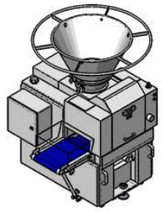
Picture Parta U XL

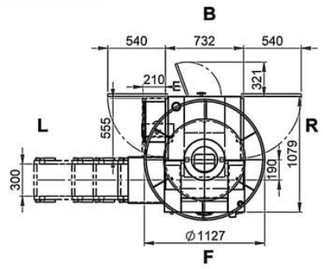
BENEFITS

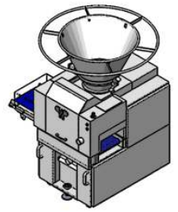
- Suitable for all kinds of dough types
- Gentle dough treatment
- Wide weight range: 110-1000 gr (type 2003)
- Maximum adaption to batch sizes with various different hopper sizes
- Easy and quick cleaning of hopper and all parts coming in contact with dough
- User friendly
- Round hopper neck
- Dough pieces are transported sideways
- Modern design
- Maximum adaption to individual wishes
- Low machine height with maximum accessibility and hopper size 120 litre
- Sideways hinged hopper

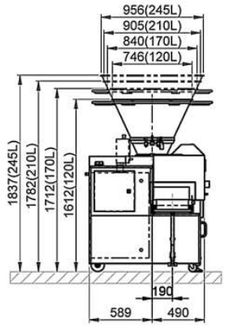
BASIC EXECUTION:

- 3 pocket machine
- Dividing unit Ni-Resist with automatic oiling on unit, with 6 fixed dosing valves
- Discharge conveyor, cross, left or right hand L= 725, 925 or 1275 mm
- Hinged hopper stainless steel 120 litre, with safety ring
- Operation: on / off / emergency stop
- Main piston, dividing chamber and hopper base wear-resistant chrome-nickel alloy
- Measuring piston(s) Ni-Resist
- Knife hardened steel
- Cover plates stainless steel, brushed, with Schmersal safety switches
- Frame nickel plated
- Crankshaft and drive rods cast iron, nickel plated
- Undercarriage 2 rigid + 2 swivel castors with brake
- Analog weight indication
- Digital read-out (depending on options)









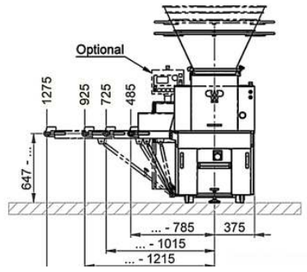


Illustration Parta U XL with discharge conveyor