



Round divider, 16 divisions, used to produce dough pieces between 100 and 1,150 grams, or 20 divisions, allowing the production of dough pieces between 100 and 900 gr.



**Adjustable hinge.**

Both the height and spring load of the cover hinge may be adjusted. This ensures the adequate sealing and handling of the machine in the long run.



Square divider, 20 divisions, used to produce dough pieces between 100 and 950 gr.



**Optional:**

Grid 30, 40, or 80 divisions

**Hygiene.**

A quarter-turn will make the side panels rotate, thus giving access inside the machine. The mechanical components are designed and laid out for easy cleaning and maintenance.



**Optional:**

12-division shaping grid for 12 baguettes

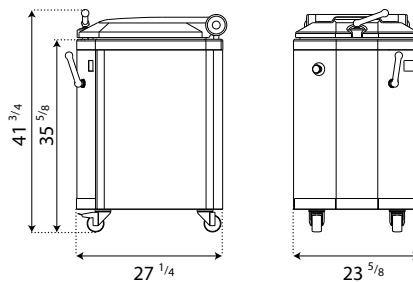


**DIV**



**WEIGHT AND SIZE OF THE DOUGH PIECES**

	Length (mm)	Width (mm)	Max. weight (g)	Min. weight (g)
Div-R 20 square	4 1/2	3	34	3 1/2
Baguette Grid	15 1/4	1 1/16	22	5 1/4
30 Grid	3 1/2	2 1/2	8 3/4	2 1/8
40 Grid	3	2 1/4	6 5/8	1 3/4
80 Grid	2 1/4	1 1/2	3 2/8	7/8



DIMENSIONS (inches)

	DIV 16 ○	DIV 20 ○	DIV 20 □
<b>FEATURES</b>			
Form	Round	Round	Square
Weight of dough pieces (oz.) - min/max	3 1/2 / 41	3 1/2 / 32	3 1/2 / 34
Number of dough pieces	16	20	20
Power output three-phase 230 (in kW)	2,2	2,2	2,2
Net weight (lbs. net)	507	507	507
<b>CHOICE OF</b>			
Colour (other alternative upon request)	white	white	white
<b>OPTIONS</b>			
Safety grid support + fat packing plate			●
Dividing grid (30, 40, or 80)			●
12-baguette grid			●
Cast iron head		●	
10/20			●

TECHNICAL SPECIFICATIONS