

Hydraulic divider with round bowl – Concorde 2

The Concorde 2 divider is a machine for dividing dough into pieces. It is designed for professional use. Equipped of a round bowl, the Concorde 2 divider ensures optimal spreading of the dough, in order to guarantee the regularity and accuracy of each piece dough. Thanks to the double sloping edge of their knives, the Concorde 2 dividers avoid any unnecessary pressure on the dough during the cutting action and eliminate tearing problems caused by traditional knives. The cubic geometry of the dough pieces, due to the form of the Concorde 2 divider's bottom plate (16 out to 20 pieces are cut in cube form), gives a better quality of rounding of the piece of dough. With the silent function the Concorde 2 starts automatically when moving the distributor handle, allowing to work in a quiet atmosphere.



Construction

- 20 divisions
- Non-stick underside of lid
- Round bowl in food-grade alloy
- Double milled knife for a perfect cut
- Bowl edge machined to incorporate vents to allow air to escape
- Lid locked by drop-forged cam
- Pressure provided by a double acting hydraulic system
- Cast aluminium ram support frame
- Motors fitted with thermistors
- Trip switch with low power cut-out
- Motor powering a hydraulic pump fed by a 19 dm³ oil tank
- Chassis mounted on directional castors, two with brakes
- Epoxy painted (food grade) bowl walls made of stainless steel
- The smooth surface (natural polyamide) of the single unit sliders prevents dough from sticking to the tray, ensuring improved hygiene and easier cleaning
- Supply voltage: three phase 400 V 50 Hz



Reference	Model
29403002	Concorde 2

Accessories	
Reference	Description
29404111	Round dough containers diameter 480 depth 162
29404201	Wheeled rack for 8 containers H 1880 x L 585 x I 575 mm
07171102	Plastic containers on rack Capacity : 170 litres

Hydraulic divider with rectangular bowl – Mercure 2

Oil tank capacity: 17 litres (special hydraulic movement oil). The Mercure 2 divider's rectangular bowl ensures that each piece of dough is identical in shape by an even distribution of the dough, thus guaranteeing the consistent weight of each dough piece. Thanks to the double sloping edge of their knives, Mercure 2 dividers avoid any unnecessary pressure on the dough whilst cutting, and solve the problems of tearing caused by traditional knives. The cubic geometry of the dough pieces, due to the form of the Mercure 2 divider's bottom plate, gives a better quality of rounding of the piece of dough. With the silent function the Mercure 2 starts automatically when moving the distributor handle, allowing to work in a quiet atmosphere.



Construction

- Mercure 2 20 : 20 divisions - Mercure 2 24 : 24 divisions
- Non-stick underside of lid
- Rectangular food-grade alloy bowl - bowl walls made of stainless steel
- Double milled knife for a perfect cut
- Bowl edge machined to incorporate air escape vents
- Lid locked by drop-forged cam
- Pressure provided by a double acting hydraulic system
- Cast aluminium ram support frame
- Motors fitted with thermistors
- Trip switch with low power cut-out
- Motor powering a hydraulic pump fed by a 19 dm³ oil tank
- Frame mounted on directional castors, two of them with brakes
- Epoxy painted (food-grade)
- The smooth surface (natural polyamide) of the single unit sliders prevents dough from sticking to the tray, ensuring improved hygiene and easier cleaning
- Option of fitting a bun grid
- Supply voltage : three phase 400 V 50 Hz



Reference	Model
29402103	Mercure 2 20
29402103	Mercure 2 24

Accessories	
Reference	Description
29401221	Bun grid for Mercure 2 20 - 40 divisions
29401241	Bun grid for Mercure 2 20 - 80 divisions
29401202	Bun grid for Mercure 2 24 - 48 divisions
29404101	Rectangular dough container 480 x 360 depth 140 mm
29404201	Wheeled rack for 8 containers H 1880 x L 585 x I 575 mm
07171102	Plastic containers on rack Capacity : 170 litres