

Drawer volumetric divider - DVM

The volumetric divider is a machine for dividing the dough into equal pieces. Due the double chamber, admission/pressure and a calibrating chamber the DVM assures a perfect regularity of the divided pieces. It is for professional use and recommended for production over 500 kilos a day. Its use is simplified by external controls enabling variation of dough piece weight, hourly rate and number of cough pieces. A unique device enables single or double divisions to be obtained, enabling a very wide weight range and the hourly rate to be doubled. The DVM is suitable for all types of dough



Construction

- Cast iron frame on castors, one of them self-locking
- Stainless steel hopper for 220 kg of dough
- Loading height : 1690 mm
- Safety grid on hopper
- Food-grade epoxy painted
- Integral flour duster at out-feed
- Cast iron weigh chamber
- Cast iron pistons
- Adjustable speed between 700 and 1800 pieces/hour in single division and 1400 and 3600 pieces/hour in double division
- Speed variable by hand-wheel
- Weight setting on wheel
- Secondary piston dividable 1 to 2
- Pieces down counter
- Sucking of dough adjustable depending on desired weight of piece
- Supply voltage : three phase 400 V 50 Hz

Reference	Model	
99102000	DVM 1 G	
99102010	DVM 1 D	
99104000	DVM 2 G	
99102051	DVM 1 L	
99102071	DVM 2 L	

G: Front output, electrical cabinet at left, control side
D: Front output, electrical cabinet at right, side opposite controls
L: Side output, electrical cabinet at left, control side