

Automatic hydraulic divider with inclined rectangular bowl – Divistar I

The Divistar I divider is an automatic machine for dividing dough into pieces. It is designed for professional use and is easy to use with its angled, rectangular bowl. Its operating cycles, compression, dividing as 12 or 24, ejecting the dough pieces, locking and unlocking the lid are automated. The compression time is adjustable. Pressing time is adjustable depending on dough type (soft to hard). For cleaning, the knives are removed using a digital key. A calculator enables the weight of the dough piece to be divided to be calculated. Model "12+24 and buns" is prearranged to take the grid for making buns, Ciabattas, triangles, etc..



Construction

- Rectangular Divistar I : 12+24 divisions
- Rectangular Divistar I for buns : 12+24 divisions and grid fixing device
- Bowl, bowl belt and knives in stainless steel
- Non-stick sliders and underside of lid
- Self-cleaning bowl edges
- Lid closure secured by two 2 eccentric catches, moved by a hydraulic ram
- Chrome plated handling bar fixed to the lid
- Welded steel frame
- 4 castors, two of them directional and braked
- Pressure provided by a double acting hydraulic system
- Motors fitted with thermistors
- Trip switch with low power cut-out
- 19 dm³ oil tank
- Supply voltage: three phase 400 V 50 Hz

Reference	Model
29405051	Rectangular Divistar I
29405041	Rectangular Divistar I for buns

Accessories	
Reference	Description
26405081	Grid only 48 divisions cross knives
Ask for Grid only	- or custom
29401311	Chrome-plated side protection (per pair)
29401321	Flour hopper (1 piece)
26403211	Plate for compressing butter
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

Automatic hydraulic divider with horizontal rectangular bowl – Divistar H

The Divistar H divider is an automatic machine for dividing dough into pieces. It is designed for professional use and is easy to use with its angled, rectangular bowl. Its operating cycles, compression, dividing as 12 or 24, ejecting the dough pieces, locking and unlocking the lid are automated. The compression time is adjustable. Pressing time is adjustable depending on dough type (soft to hard). For cleaning, the knives are removed using a digital key. A calculator enables the weight of the dough piece to be divided to be calculated. Model "12+24 and buns" is rearranged to take the grid for making buns, Ciabattas, triangles, etc..



Construction

- Rectangular Divistar H : 12+24 divisions
- Rectangular Divistar H for buns : 12+24 divisions and grid fixing device
- Bowl, bowl belt and knives in stainless steel
- Non-stick sliders and underside of lid
- Self-cleaning bowl edges
- Lid closure secured by two 2 eccentric catches, moved by a hydraulic ram
- Chrome plated handling bar fixed to the lid
- Welded steel frame
- 4 castors, two of them directional and braked
- Pressure provided by a double acting hydraulic system
- Motors fitted with thermistors
- Trip switch with low power cut-out
- 19 dm³ oil tank
- Supply voltage: three phase 400 V 50 Hz



Reference	Model
29405061	Rectangular Divistar H
29405071	Rectangular Divistar H for buns

Accessories	
Reference	Description
26405081	Grid only 48 divisions cross knives
Ask for Grid only	- or custom
29401311	Chrome-plated side protection (per pair)
29401321	Flour hopper (1 piece)
26403211	Plate for compressing butter
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

Automatic hydraulic divider with horizontal round bowl – Divistar HR

The Divistar H divider is an automatic machine for dividing dough into pieces. It is designed for professional use and is easy to use with its angled, round bowl. Its operating cycles, compression, dividing as 20, ejecting the dough pieces, locking and unlocking the lid are automated. The compression time is adjustable. Pressing time is adjustable depending on dough type (soft to hard). For cleaning, the knives are removed using a digital key. A calculator enables the weight of the dough piece to be divided to be calculated.

Construction

- Rounder Divistar HR : 20 divisions
- Bowl, bowl belt and knives in stainless steel
- Non-stick sliders and underside of lid
- Self-cleaning bowl edges
- Lid closure secured by two 2 eccentric catches, moved by a hydraulic ram
- Chrome plated handling bar fixed to the lid
- Welded steel frame
- 4 castors, two of them directional and braked
- Pressure provided by a double acting hydraulic system
- Motors fitted with thermistors
- Trip switch with low power cut-out
- 19 dm³ oil tank
- Supply voltage: three phase 400 V 50 Hz



Reference	Model
29405081	Rounder Divistar HR

Accessories	
Reference	Description
29401311	Chrome-plated side protection (per pair)
29401321	Flour hopper (1 piece)
26403111	Rounder dough container 480 mm depth 162 mm
29404201	Wheeled rack for 8 containers H 1880 x L 585 x I 575 mm
07171102	Plastic containers on rack Capacity : 170 litres