

Hydraulic divider with rectangular bowl – Mach 3

The Mach 3 divider is a machine for dividing dough into pieces. It is designed for professional use. MACH 3 DC is designed for working with firm dough.

Construction

- 10 - 20 divisions
- Rectangular 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
- 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 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 for fitting a bun grid
- Supply voltage: three phase 400 V 50 Hz



Reference	Model
29401501	Mach 3
29401511	Mach 3 DC

Accessories	
Reference	Description
29401221	Bun grid for 10/20 - 40 divisions
29401241	Bun grid for 10/20 - 80 divisions
29470901	Mach 3 handling bar
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