

# Mercure 2



## Hydraulic divider with rectangular bowl

### Use

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
- 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 dm<sup>3</sup> oil tank




- Frame mounted on directional castors, two of them 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
- One-piece sliders prevent dough from sticking, ensuring improved hygiene and easier cleaning.
- Option of fitting a bun grid
- Safety use
- Supply voltage : three phase 400 V 50 Hz

### Reference Model

29402103	Mercure 2 20
29402811	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 l 575 mm
07171102	Plastic containers on rack Capacity : 170 litres

Machine complies with  regulations



32, route de Wolfisheim - F-67810 Holtzheim  
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18  
www.bongard.fr - bongard@bongard.fr

# Mercure 2 hydraulic Divider

## General features

Model	Mercure 2 20	Mercure 2 24	
Reference	29402103	29402811	
Price			
<b>Performance</b>			
Number of divisions	20	24	
Cut	Single	Single	
Bowl depth	125 mm	125 mm	
Bowl diameter	504 x 380 mm	504 x 380 mm	
Capacity	minimum	3 kg	3 kg
	maximum	16 kg	16 kg
Output	1200 p/h	1400 p/h	
Accessories: bun grid	40 or 80 div	48 div	
Power	1.5 kW	1.5 kW	
Pressure	44 bars	44 bars	
<b>Dimensions and weight</b>			
Loading height	960 mm	960 mm	
Overall	790 x 660 mm	790 x 660 mm	
Height with lid up	1530 mm	1530 mm	
Footprint	750 x 590 mm	750 x 590 mm	
Net weight	250 kg	250 kg	

## Packing

	Model	Mercure 2 20	Mercure 2 24
Land	Width	680 mm	680 mm
	Length	840 mm	840 mm
	Height	1350 mm	1350 mm
	Weight	290 kg	290 kg
Sea (Crate)	Model	Mercure 2 20	Mercure 2 24
	Width	700 mm	700 mm
	Length	860 mm	860 mm
	Height	1430 mm	1430 mm
	Weight	340 kg	340 kg

## Accessories



Rectangular dough container



Plastic container supply with rack

