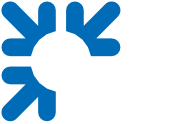
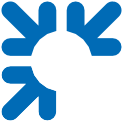
**Dough Expert C**

**Next generation DOUGH EXPERT divider designed and produced by Benier**

* **Universal pocket divider**



The Dough Expert C is universally applicable and is suitable for a wide range of dough processes, capacities and weight ranges because of its industrial design.

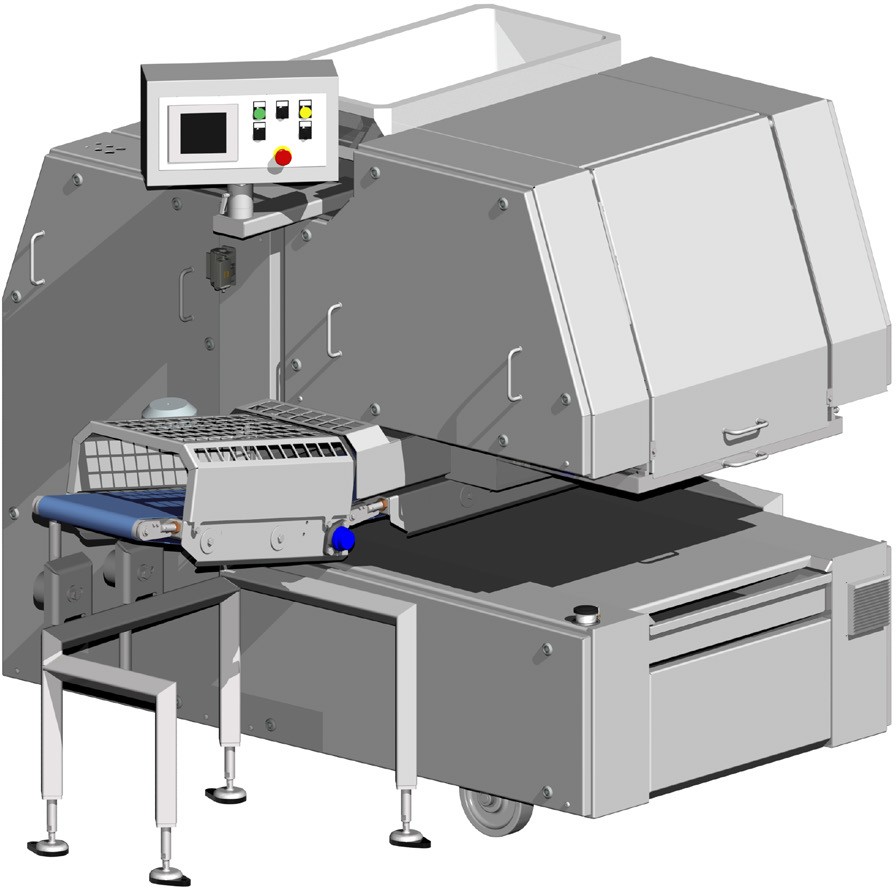
* **Robustness, reliability and accuracy**

Characteristic features of the Dough Expert family: high level of reliability, accuracy and flexibility.

* **Easy to clean:**
  + **Excellent accessibility of the machine because of the C-frame**
  + **The conveyor can be rolled in and out of place**
  + **The conveyors have a quick release construction to ensure easy access**
  + **Springs and/ or pneumatic cylinders are completely enclosed in a housing to prevent dough pollution**
  + **The dividing area, the dough zone, can be hosed down**
* **Wide range of pocket configurations**

Based on weight range, capacity and dough type the dividing box will be configured.

Ka a k F P S | Ka a k B a k e w a r e | B e n i e r | D r i e M | D a u b | M C S | L h o t e l l i e r R 2 A | M u l t i p a r t s

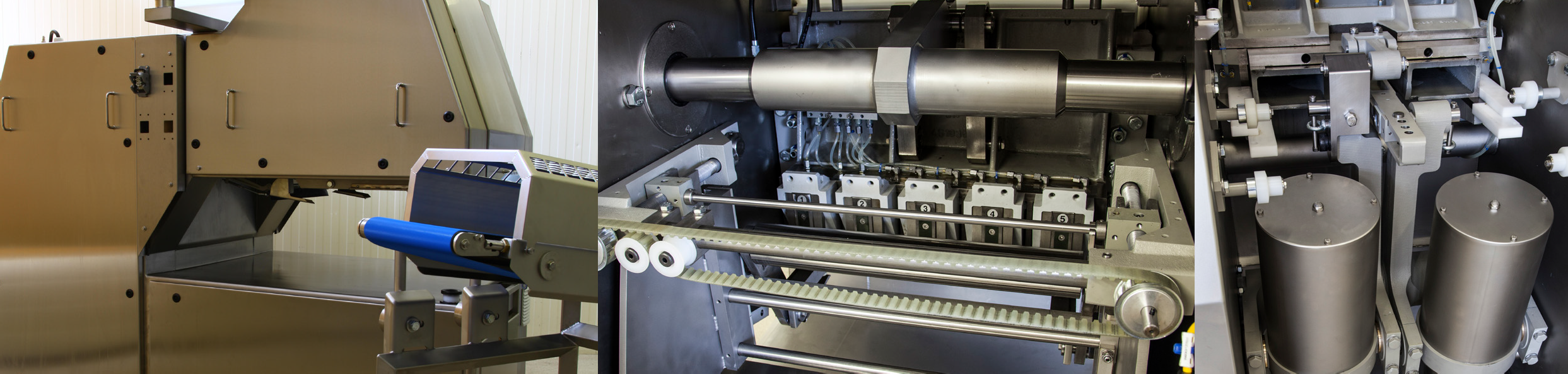


Height: 1679 mm.



|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | | Weight range (gr)\* | | Capacity (pcs/hr)\*\* | |
| Type | Pockets | Min. | Max. | Min. | Max. |
| DE 20 | 2 | 400 | 2.150 | 750 | 3.200 |
| DE 24 | 2 | 400 | 2.150 | 750 | 3.200 |
|  | 4 | 190 | 1.025 | 1.500 | 6.400 |
| DE 30 | 3 | 250 | 1.400 | 1.125 | 4.800 |
| DE36 | 3 | 250 | 1.400 | 1.125 | 4.800 |
|  | 6 | 115 | 645 | 2.250 | 9.600 |
| DE 40 | 4 | 190 | 1.025 | 1.500 | 6.400 |
| DE 50 | 5 | 140 | 800 | 1.875 | 8.000 |
| DE 60 | 6 | 115 | 645 | 2.250 | 9.600 |
|  |  |  |  |  |  |
| DE WB 30 | 3 | 320 | 1.875 | 1.125 | 4.800 |
| DE WB 36 | 3 | 320 | 1.875 | 1.125 | 4.800 |
|  | 6 | 150 | 880 | 2.250 | 9.600 |
| DE WB 40 | 4 | 230 | 1.380 | 1.500 | 6.400 |
| DE WB 48 | 4 | 230 | 1.380 | 1.500 | 6.400 |
|  | 8 | 105 | 630 | 3.000 | 12.800 |
| DE WB 50 | 5 | 180 | 1.075 | 1.875 | 8.000 |
| DE WB 60 | 6 | 150 | 880 | 2.250 | 9.600 |
| DE WB 80 | 8 | 105 | 630 | 3.000 | 12.800 |

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**Features**

* **A real “work-horse” with outstanding track record**
* **Fully integrated PLC to support the operator**
* **Modular design; easy to configure to the process requests**
* **Hygienic, easy to clean design**

\* Weight range is related to density of the dough

\*\* Capacity is related to dough consistency, required dividing accuracy, dough weight and required final structure of end product.

**Main piston and knife**

**Dividing chamber**

**Roll in - Roll out**

**Easy to clean and maintain**

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