

ADVANCED DOUGH DIVIDER

Mechanical Features

- Designed and manufactured in accordance with BISSC standards
- Heavy duty stainless steel frame for durability and corrosion resistance
- Polished stainless steel guards and 500 lb. hopper for easy sanitation
- Precision stainless steel tunnel housing for durability and minimum dough flow resistance
- Dual auger design for gentle dough handling at high throughputs
- Class F insulated Eurodrive Gearmotors on augers and metering pump for dependability, long life, and 94% mechanical efficiency
- 3" metering pump for precise flow control without back pressure
- UHMW Rotary cut-off knife
- Easy access to all operational areas for easy sanitation and maintenance
- Venturi-style vacuum system with vacuum transducer
- Freestanding with casters for easy mobility for sanitation and maintenance
- Stainless steel hopper transition with safety interlocked access door

Electrical Features

Operator panel is NEMA 4 rated and mounted on a pendant/swivel arm for easy access

Operator Panel includes the following:

- Allen Bradley PanelView® 1000 keypad operator interface to control:

- Auger speed
- Metering pump speed
- Alarm messages
- Product codes
- Knife speed
- Downstream equipment

- Allen Bradley push-buttons for:
 - Two-button start
 - Stop / Emergency stop
 - Master reset control

- NEMA 12 painted remote electrical enclosure including:

- Main disconnect switch
- System control components
- Cabinet cooler
- Allen Bradley 5/03 PLC
- Toshiba Inverters
- Schmersal key safety switches
- Closed-loop pressure control system with pressure transducer

PLC controlled cleaning cycle system for reduced sanitation cost

Vacuum pressure display on Operator Interface

