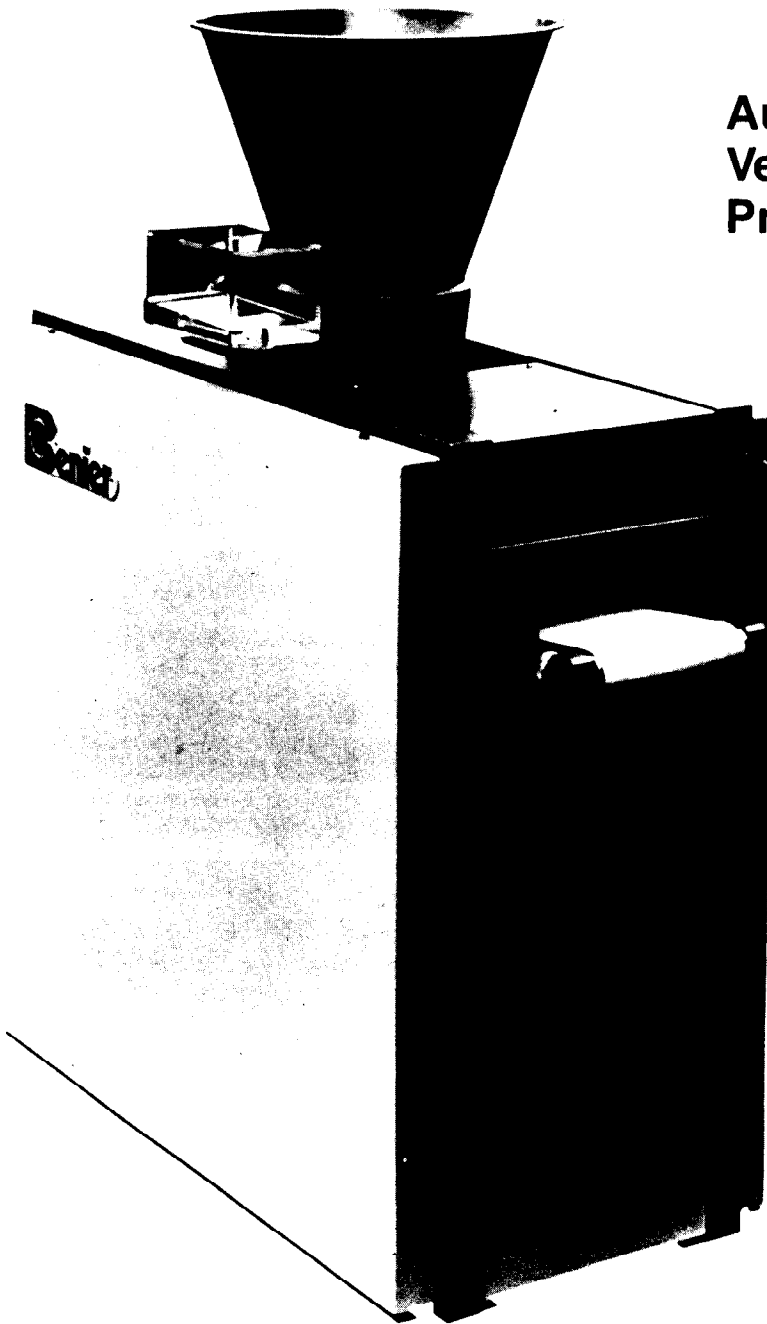


# **Benier**

---

## **B84 Single Pocket Dough Divider**

**Automatic,  
Versatile Dough  
Processing Equipment**



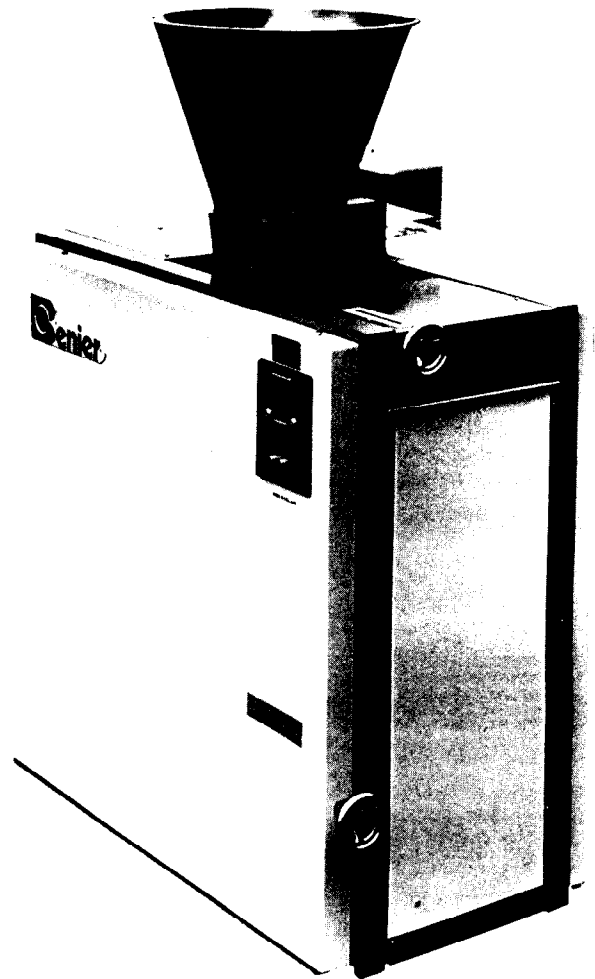
**Capacities:  
500 to 1800  
pieces per hour**

## B84 Single Pocket Dough Dividers

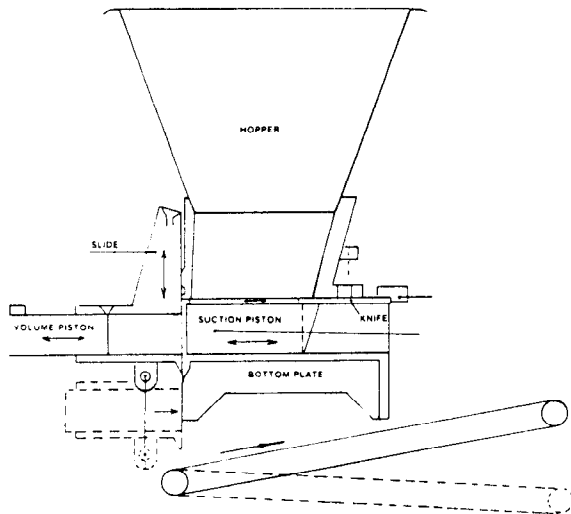
The Benier B84 is a fundamental unit that can be incorporated into many types of dough make-up systems. Compared to similar units on the market, it is an economically priced yet superbly designed and constructed piece of machinery. It provides extraordinary accuracy, and a variety of scaling capacities are available. The B84 can provide these scalings accurately at output capacities from 500 to 1800 pieces per hour, depending upon the type of machine and the power transmission provided.

Gentle handling of dough is a hallmark of all Benier dough handling equipment and the B84 conforms to this high standard. Thus, you can expect dough pieces of excellent form and texture with minimal punishment. And, of course, the end result is baked products of superior appearance.

Benier dividers are precision-built to all industrial standards. Designed for easy sanitation, safe operation, minimal oil usage, and are furnished with an automatic oil pump. Also available with a mechanical stroke counter.



### The B84 Features Simple, Precise Operation



The Dividing chamber is located inside a slide that moves in a vertical plane fitted with a piston which has an adjustable stroke. This piston precisely controls the weight (volume) of the doughpiece. When the slide reaches the lowest point of its downward stroke, the doughpiece falls on the discharge conveyor, and is delivered to the rounder.

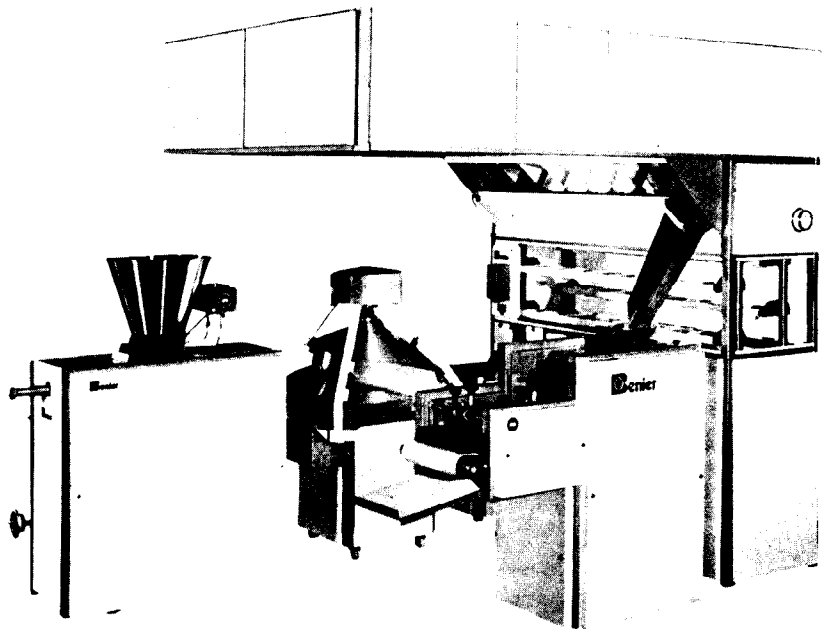
The machine is driven by a 1.0 HP motor. V-belt and chain transmissions drive the various machine components. The unit can be equipped with various piston sizes to accommodate a complete scaling range.

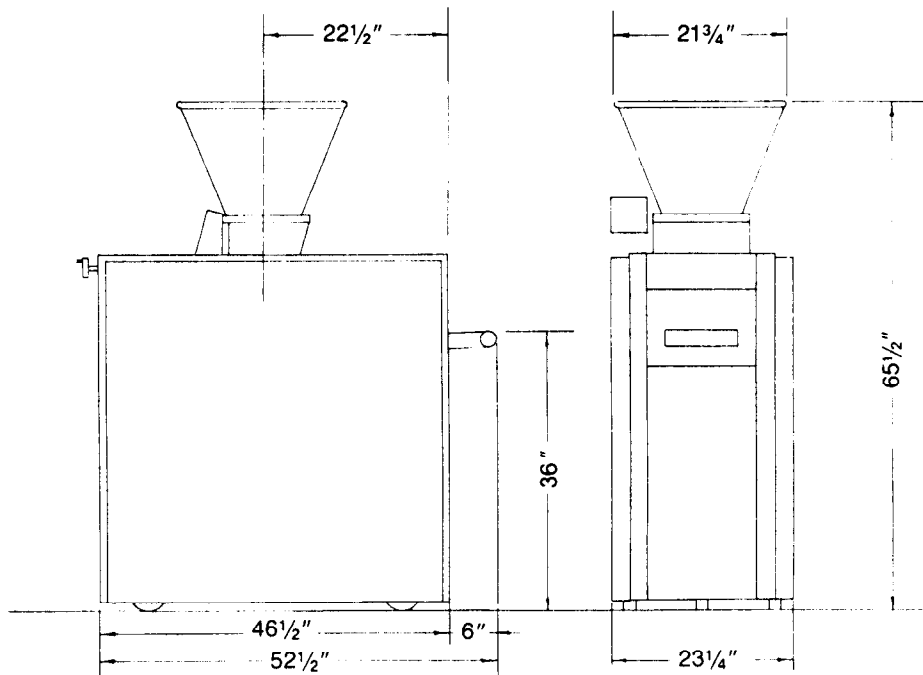
Features	Advantages	Benefits	Features	Advantages	Benefits
• Stainless steel parts.	• Won't rust... easy to clean.	• Minimum maintenance and sanitation problems.	• All driving parts easily accessible.	• Makes maintenance and cleaning fast and easier.	• Saves maintenance time and money, reduces downtime required for maintenance.
• Versatile design.	• Applicable for retail or large volume operation.	• Meets your expanding needs.	• Highly mobile.	• Can be moved from one line to another.	• Production flexibility.
• No grease points.	• No need for mechanic or maintenance personnel.	• No need for lubrication.	• Dustproof lifetime greased ball bearings.	• Maintenance-free.	• Saves on downtime.
• Top of dough hopper 65½" from floor.	• Within easy reach for loading, cleaning.	• Employee convenience and safety; saves time.	• Knife and pistons easily removable for cleaning.	• Makes cleaning simple, fast.	• Saves on downtime, maintenance cost.
• Automatic power shut-off on both stainless steel top covers.	• Improved safety precaution.	• Eliminates a cause of costly accidents to machine and operator.	• Spring loaded V-belt drive.	• Safe, damage-free operation.	• Avoids costly repairs.
• Precision engineered.	• Assures accurate scaling, uniformity, long maintenance-free performance.	• Better baking results. Savings on maintenance, downtime costs.	• Thermally protected motor.	• No overheating of motor.	• Extended motor lifespan.
• Automatic lubrication system.	• Assures adequate lubricating conveniently.	• Prevents wear and maintenance; frees employees from this task.	• No tools required.	• Unskilled personnel can be used.	• No fastener wear. No tools to lose. Reduced maintenance cost.
• Minimal oil usage.	• Saves on oil cost, minimum oil in contact with dough.	• Saves money; assures better baking results.	• BISSC approved.	• Sanitary design.	• Acceptance by inspectors.
• Spring-cushioned dividing chamber piston.	• Does not damage the dough.	• More attractive baked goods.	• Discharge conveyor belt can be extended and height adjusted.	• Makes lay-out of bakery simpler.	• Operator convenience and production flexibility.
• Virtually noiseless operation.	• Does not create noise pollution.	• Employee comfort and morale.	• Weight adjustment position indicator.	• Easy and quick setting of target weight.	• Less time and product loss due to weight setting.
			• No Shear-Pin.	• Built-in mechanical safety.	• No time-consuming changing of little pins.

**NOTE: Parts and service readily available.**

## The Benier B84 Divider Can be Used as Part of a Complete Dough Processing System.

B84 Dough Divider can be incorporated into a complete dough processing system with rounder/intermediate proofer and moulder. Compactness of Benier equipment and the customized flexibility provides for a space-saving installation. Include a Benier/Diosna high-speed spiral mixer and the result is a dough-handling plant capable of extensive operations.





Hopper Contents: 130 lbs.  
 Drive Motor: 1 HP • 1800 RPM  
 Electrical: 208/230 V.\* — 3 phase, 60 cycle, 5 amp.  
 Net Weight: 1100 lbs.

\* Special voltage available upon request

Capacities in pieces per hour:

B84 Series Dough Divider can produce from 500 to 1800 doughpieces per hour.

Standard units have a fixed speed which can be factory set anywhere between 500 and 1800 pieces/hour\*.

Optional variable speed allows for speed ratio of 1:1.6 within the range of 500-1800 pieces/hour. Actual range can be factory set i.e. 800-1280/1000-1600 etc.

\* Field changes to the range are always possible with different parts.

Scaling Range\*

B84A	12 oz. - 48 oz. (3 lbs.)	340-1360 gram
B84B	7 oz. - 38 oz. (2 lbs. 6 oz.)	200-1080 gram
B84C	14 oz. - 64 oz. (4 lbs.)	400-1800 gram
B84D	3 1/3 oz. - 26 oz. (1 lb. 10 oz.)	85- 740 gram
B8411	1 oz. - 38 oz. (2 lbs. 6 oz.)	28-1080 gram

\*Minimum and maximum scaling range limits are subject to dough structure and water absorption.

Specifications subject to change without notice.

Office and Factory:

Benier U.S.A., Inc.  
 1781 Westfork Drive, #107  
 LITHIA SPRINGS (ATLANTA)  
 GEORGIA 30057

Phone (404) 739-0700  
 Telex 4979957 Fax (404) 944-9190