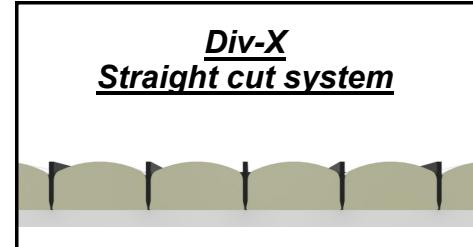
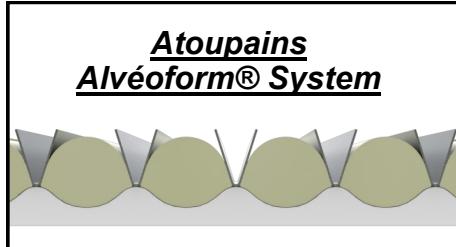


HYDRAULIC DIVIDER DIVA

Divider-shaper versions : Atoupains & Div'X



GENERAL FEATURES

Aluminium tank :

No rust which means better hygiene.

Food approved plastic blocks high intensity :

Non stick surface to avoid too much flouring.

The underneath of the lid and blades made of stainless steel :

Stable and high resistance for long life

Structure and coverings in varnished metal sheet :

Robust structure, reliable.

Structure and coverings in stainless steel metal sheet :

Robust structure, reliable and non perishable.

Lid locking pin in tempered steel in a T shape :

Ensures a nice flattening of the lid to avoid leakage of the dough with guaranteed long life.

Charnières de couvercle réglables :

Permet un ajustement précis du couvercle sur la cuve sans fuites de pâte.

Assistance d'ouverture couvercle sans ressort :

Assistance couvercle par vérin à gaz amorti en fin d'ouverture pour limiter les chocs et sans risque de casse donc de chute du couvercle.

Optimized working ergonomics:

Controls and lids at hand and working position as closely as possible to the tank for a comfort of greater work and to optimize the time of cycle.

Side handles:

Allow a movement of the machine without efforts while insuring the protection of controls.

Powerful handle of lid:

Important and ergonomic lever arm and reduction of the tightening for an effective use without efforts.

Fast descent of the tray:

Descent of the tray in 2 seconds stopwatch for a reduction of the time-outs of the baker.

Removable floats by simple pin:

Allows a simple and quick disassembly to facilitate the maintenance of the machine.
Automatic knife exit (without shims)

Clean-up® system:

Allows easy access to knives for cleaning.

Very clear interior of the machine:

Avoid at the most the zones of retentions and facilitates the maintenance of the inside of the divider.

Side doors access:

Allows to reach quickly and simply the inside of the machine while being secured by a locking key.

Eco-Start system:

Hydraulic pump working only in phase press or division for an energy saving and a reduction of sound transmissions.

GRID HOLDERS FEATURES

Grid holder in different dimensions

Dough division into different shapes with the same machine.

Quick grid changing system

Thanks to the automatic lock, the change of grid is simple and fast.

Folding grid hold

Folding of the grid holder with the help of 2 built-in locks. It helps to clear the working area while the machine is being used.

Security and visibility:

The grid holder is completely secured by a housing. The latter is transparent in order to visualize the division process and thus to control it.

Grid mounted on spring-dampers

Whatever the model of the grid, it allows a perfect dough pieces cut.

Built-in grid storage support

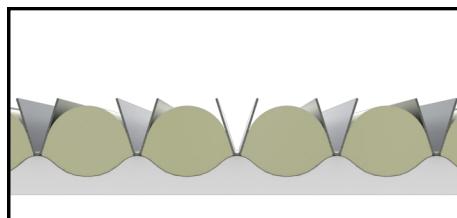
It allows storing of up to 3 grids without increasing the machine dimensions.

Grid holder locking pin in tempered steel in a T shape :

Ensures a nice flattening of the grid holder and guarantees an extended life span.

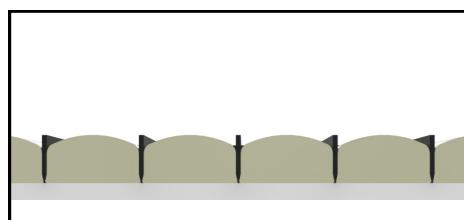
Adjustable grid holder hinges:

Allows accurate grid holder adjustment and thus uniform and regular dough cutting.

Alvéoform® System:

This patented system consists of:

- Alvéoform® tray giving a curved shape to the underside of the baguette
 - A V-shaped leaf grid that pinches the dough like the hand of the baker
- Available in 8 and 10 baguettes.

Div'X System straight cut :

This system is equipped with straight cutting blades that slice the dough leaving the sides open.

These grids exist in nearly 30 different models, allowing to obtain square, rectangular and triangular dough divisions of all formats.

OPTIONS-ACCESSORIES

Pressure regulator VarioPress®:

Allows to work very soft, hard or fat dough with the same machine. The settings of spreading pressure is accessible to the baker and is graduated to establish recipes.

FlourBox®:

Box with flour on integrated support as close as possible to the tank, removable, the flouting at hand!

Anti-Projection of flour APF®:

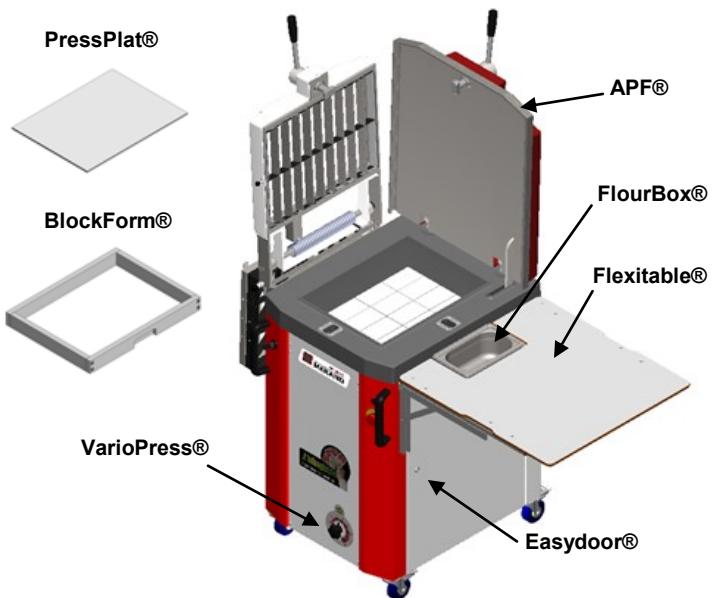
This system puts obstacle to the flour expelled during the compacting of the dough for a reduction of the emissions of dusts in the air.

Opening of doors without tools Easydoor®:

Closure of doors without removable key for an optimum safety : the opening causes automatically the stop of the machine.

Folding side table FlexiTable®:

This tablet positioned on the right side of the divider allows to lay dough or other plates. It can be folded with a simple click to adapt itself to your needs even in cramped spaces.



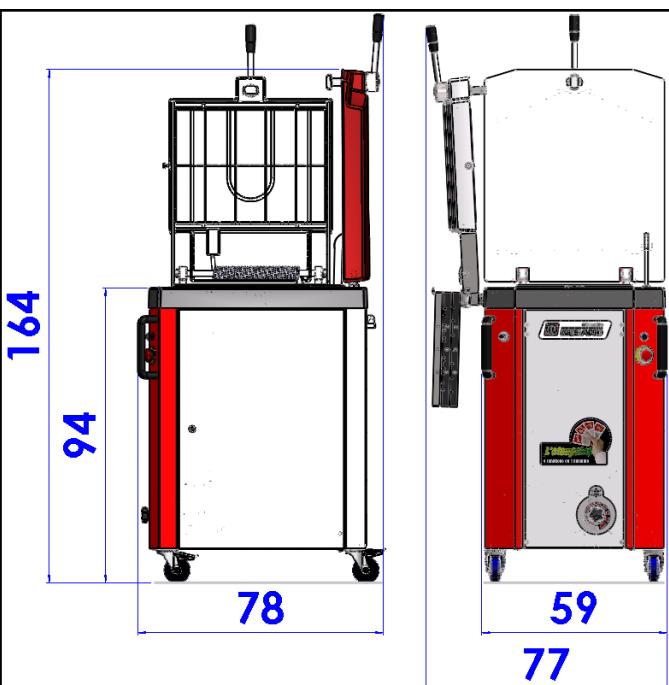
PressPlat® pressing plate:

This adaptable plate allows the square divider to be used as a smooth-plate press.

BlockForm® calibration template:

Allows to calibrate the dough blocks to the format of the machine tank to facilitate the preparation.

OVERALL DIMENSIONS



CAPACITIES

Contenance de la cuve en poids de pâte :

- 3 kg minimum.
- 20 kg maximum.

Informations données à titre indicatif pouvant varier en fonction de la nature de la pâte.

WEIGHT-PACKING

Net Weight: 235kg

Packed weight in cardboard box: 259kg

Packed weight in wooden crate: 297kg

Pallet and cardboard box dimensions:

Length: 100cm Width: 104cm Height: 136cm

Pallet and wooden crate dimensions:

Length: 108cm Width: 104cm Height: 136cm

ELECTRICAL FEATURES

Global electric power: 1,5 kW max at 50Hz
1,8 kW max at 60Hz

Voltage : 400 V / 230V tri.

Intensity : 4,5 A / 7,8 A.

Fréquence : 50 Hz / 60 Hz.

Protection : IP54.

SECURITY

The DIVA dividers are conform to:

- The machine directive 2006/42/CE.
- The labor law.

