



Automatic volumetric dividers

Use

The SP volumetric divider is a machine developed to divide with precision softer types of dough or moderately leavened dough into pieces of the desired size and weight as well as to automatically feed the machines next in the production line. Designed for intensive workloads, the volumetric divider is particularly suitable for bakeries and pastry workshops and manufacturers for medium or high volume production. Developed to be fed by mixers with self-tipping device or bowl lifters and to feed in turn a wide range of machines (rounders, moulders, long moulders), the SP divider can be considered as the core of a well-conceived automatic production line. Heavy gauge steel covering plates, the iron and special alloy weighing group along with the high resistance stainless steel dividing knife contribute to making the divider a particularly trouble free and long-lasting machine. Greasing takes place through an individually programmable 6 delivery automatic pump. A practical pre-selection piece counting device sets the number of pieces to be produced so that production stops automatically when the desired output has been reached. Should the machine stop before the final output has been produced, the number of missing pieces is shown on the piece counter display. Protection and safety devices were designed to comply with the strictest safety standard. The electric system is connected with safety devices either to the crankcase or to the hoppers, which in turn come with either a mobile disk or grid safety guard. Maintenance and cleaning are particularly easy at the end of the work cycle. The machine noise level is particularly low due to the use of carefully selected components and to the mechanics conceived to lower the noise of the piece suction and ejection process.

Version planned for single or double piece output The selection is made by means of a practical device installed on the dividing piston. The divider is available with front or side exit, both of which are height-adjustable, to allow the divider to work in line with different machine types. Both versions feature a conveyor with two belts whose speed can be set separately so as to allow the most convenient speed for double-piece production. Each belt speed can be adjusted by a practical selector featuring two positions. The mechanical stainless steel flour sifter adjusts the flour output through the motion transmitted by the belt conveyor motor.

Version planned for single piece output only particularly suitable for big size bread production. The mechanical brush flour sifter has an independent motor.

Version planned for double piece output only equipped with two belts exit conveyor whose speed can be set separately. The mechanical brush flour sifter has an independent motor.

Construction

- Cast iron frame on castors, one of them self-locking
- Food-grade epoxy painted
- Cast iron weigh chamber
- Speed variable by hand-wheel
- Supply voltage : three phase 400 V 50 Hz
- Machine mounted on 2 fixed wheels and 1 rotating.

Combinations

SP 1	SP 1D	SP 1DL	SP 2	SP 2L	SP 2D	SP 2DL	SP S2	SP3	SP S3
1 way	2 way	2 way	1 way	1 way	1-2 way	1-2 way	2 way	1 way	2 way
UF	UF	UL	UF	UL	UF	UL	UF	UF	UF

UF = frontal exit
UL = lateral exit

Hoppers

		SP 1 & 2	SP 3
HLB	Round shaped s/s hopper. 10 kg dough cpty. Manual loading.	150318	150377
HLT	Round shaped s/s hopper. 280 kg. dough cpy. Model suggested for lateral and back coupling with elevator tipper mod. ESR.	150326	150378
HLR	Rectangular shape s/s hopper. 220 kg. dough cpty. Model suggested for lateral and back coupling with mixers mod. MONO-TWIN 200 and TNSE H	150335	150369
HPR	Rectangular shape s/s hopper. 280 kg. dough cpty. Model suggested for lateral and back coupling with mixer mod. ISE/300 FRA	150336	150370

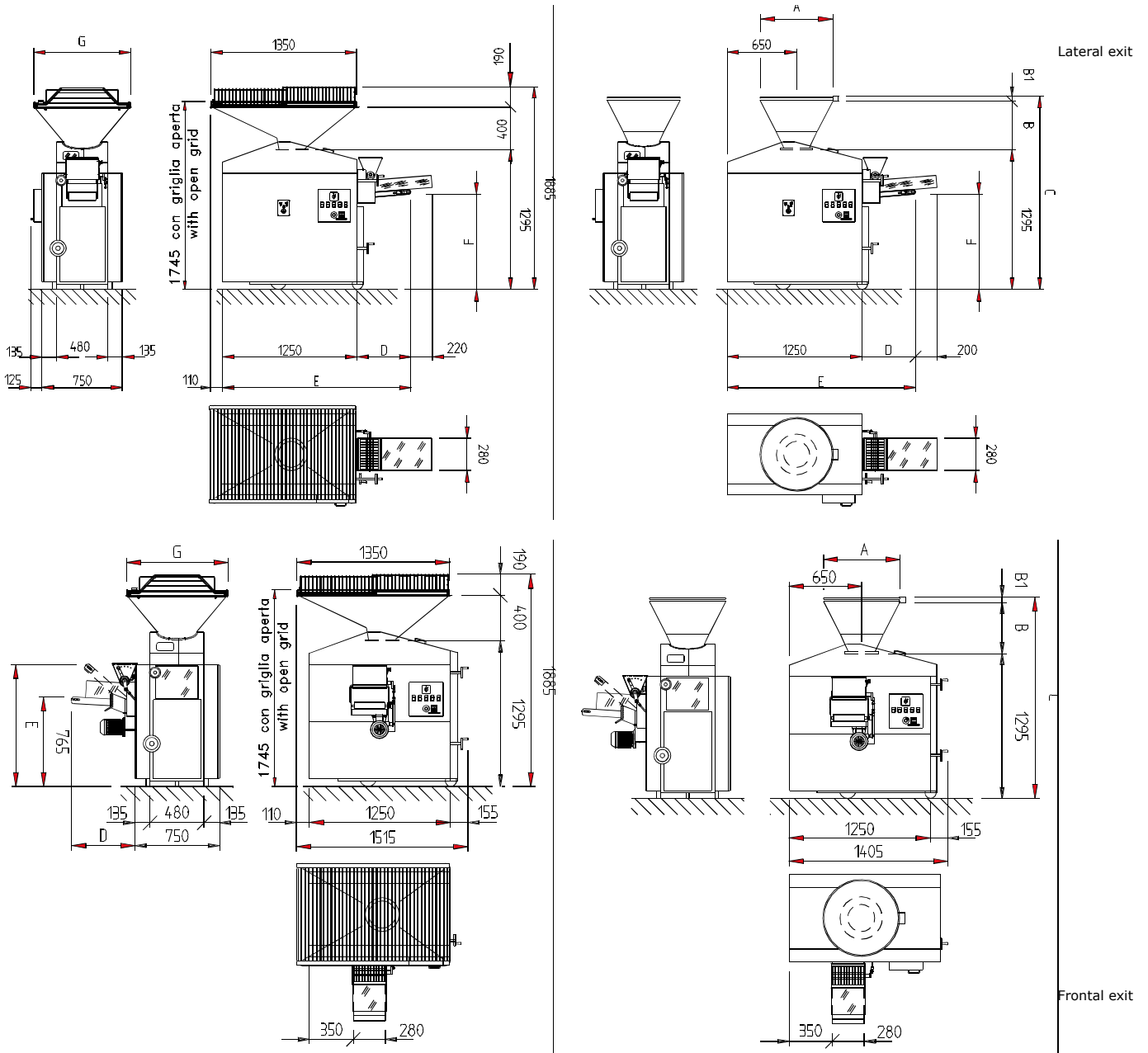
Above models have grid safety guard planned for the electric connection to the

Accessories

T/ARR Rounding belt installed on the exit conveyor (recommended to work soft and sticky dough). This accessory may be applied only on machines with front exit.

Machine complies with regulations

SP volumetric divider



General features

Model	SP 1	SP 1D	SP 1DL	SP 2	SP 2L	SP 2D	SP 2DL	SP S2	SP 3	SP S3
SINGLE division (1 way)										
Dough piece (gr. min-max)	200-1700	200-1500	200-1500	400-2650	400-2650	400-2200	400-2200	-	500-3000	-
DOUBLE division (2 ways)										
Dough piece (gr. min-max)	-	40-500	40-500	-	-	100-800	100-800	100-600	-	170-1300
Type of exit	frontal	frontal	lateral	frontal	lateral	frontal	lateral	frontal	frontal	frontal
Available lengths (mm)	500 700	500 700	574 1344 1540	500 700	574 1344 1540	500 700	574 1344 1540	500	500 700	500
Power	1,1	1,1	1,47	1,1	1,47	1,1	1,47	1,1	1,1	1,1
working rythm (adjustable strockes/ hour)	650-1800	650-1800	650-1800	650-1800	650-1800	650-1800	650-1800	650-1800	650-1300	650-1300
Models and references	SP 1	SP 1D	SP 1DL	SP 2	SP 2L	SP 2D	SP 2DL	SP S2	SP 3	SP S3
FRONTAL EXIT	-	-	-	-	-	-	-	02264402	-	02266002
FRONTAL EXIT Short	-	-	-	-	-	-	-	-	-	-
FRONTAL EXIT Medium	02251102	02250002	-	02264602	-	02260002	-	-	02265002	-
FRONTAL EXIT Long	02251202	02251002	-	02264622	-	02261002	-	-	02265102	-
FRONTAL EXIT Medium - Controls on Right	02251112	02250102	-	02264612	-	02260102	-	-	-	-
FRONTAL EXIT Long - Controls on Right	02251212	02250202	-	02264632	-	02261102	-	-	-	-
LATERAL EXIT Short	-	-	02252002	-	02264712	-	02262002	-	-	-
LATERAL EXIT Medium	-	-	02252102	-	02264812	-	02263002	-	-	-
LATERAL EXIT Long	-	-	02252202	-	02264912	-	02264002	-	-	-
LATERAL EXIT Short - Controls on Right	-	-	-	-	02264702	-	02262012	-	-	-
LATERAL EXIT Medium - Controls on Right	-	-	02252402	-	02264802	-	-	-	-	-
LATERAL EXIT Long - Controls on Right	-	-	02252502	-	02264902	-	-	-	-	-