



Cinelli Non-Stress Dough Divider

The need for a smaller dough divider unit was evident, that unit is finally here.

It's space saving design enables this unit to be utilized within outlets that desire fresh production for it's clientele, while eliminating the need for expansion to house this machine.

The body is constructed of durable stainless steel, as are all components that come into contact with dough, other than the belt. This ensures hygienic conditions as well as ease of cleaning.

With the option of a variable speed drive, these units are quite possibly the most versatile and user friendly dough dividers available. Just dial-in the desired speed. The CGU—4000 can produce a conservative 3,600 consistent pieces per hour. An amazing feat for such a small unit.

To accommodate different sizes, simply change the belt, housing and mandrill. Executed properly, this change takes only minutes to complete!

The CGU—4000 is able to produce up to 4000 pieces per hour, and the CGU—8000 which is able to produce 8000 pieces per hour.

The Single and Dual Dividers can be coupled with a moulder or they may also be used exclusively as cutting and weighing machines.

Although the Dividers are ruggedly built and are able to endure countless shifts with ease, they are however, able to gently cut and weigh high gluten content dough without breaking down interior dough fibres. This advantage translates into a superior end product



CGU-4000



CGU-8000



Optional cutting and rolling attachment allows you to produce many products eg. Gnocchi (72,000 / hr)

Cinelli CGU 4000/8000

Dough Weight Range	45g — 700g (approx) Dough dependant
Speed	Variable. Max, 6000 pieces / hour.
Weight	Approx 340kg
Power	415V 3 Phase, 1.09 Kw
Dimensions LxWxH cm	254 x 64 x 140

Manufactured totally in Stainless Steel