

Делители и округлители SA, AR

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
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Automatic dough divider

Up to 30 kg of dough at once - designed to work with dough hydration ranging from 50% to 60%.

Code	Model	Dimensions LxWxH cm			
P14SZ01001	SA300	↔ 51	↗ 85	↕ 52	
Control					
	Manual				
		Weight Kg			
		 70			
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.93	400	3 + T	50	



General Features

Customize the preparation process by adjusting the knife and paddle.	Precise contacts to better manage the processes.	Door with glass for maximum visibility throughout the process.	Produces individual portions from 50 to 300 grams.
Works up to 30 kg of dough at the same time.	You have 5 bushings with different diameters, from 4 to 6 cm.	Depending on the recipe and dough hydration, the weight of the portions may vary between 5% and 8%.	Keep the temperature of the worked dough between 17°C and 24°C.
For highly hydrated dough, it is recommended to cool the mass below 17°C.	It is recommended for processing not yet leavened dough.		

Accessories



Automatic slicer support
SUPPORT IN STAINLESS STEEL FOR DOUGH DIVIDER SA300 - SA800

	Code	Model	Peso
	A11SZ01001	SPSA	28

Automatic dough divider

Up to 30 kg of dough at once - designed to work with dough hydration ranging from 50% to 60%.

Code	Model	Dimensions LxWxH cm			
P14SZ01003	SA800	↔ 51	↗ 85	↕ 65	
Control					
	Manual				
		Weight Kg			
		 80			
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.93	400	3 + T	50	



General Features

Customize the preparation process by adjusting the knife and paddle.	Precise contacts to better manage the processes.	Door with glass for maximum visibility throughout the process.	Produces individual portions from 50 to 300 grams.
Works up to 30 kg of dough at the same time.	You have 5 bushings with different diameters, from 4 to 6 cm.	Depending on the recipe and dough hydration, the weight of the portions may vary between 5% and 8%.	Keep the temperature of the worked dough between 17°C and 24°C.
For highly hydrated dough, it is recommended to cool the mass below 17°C.	It is recommended for processing not yet leavened dough.		

Accessories



Automatic slicer support
SUPPORT IN STAINLESS STEEL FOR DOUGH DIVIDER SA300 - SA800

	Code	Model	Peso
	A11SZ01001	SPSA	28

Automatic Rounding Machine

The filling values and the correct operation of the product are suitable for processing a dough with hydration ranging from 55% to 65%, producing balls weighing 30 grams and above.

Code	Model	Dimensions LxWxH cm			
P02VT01001	AR300	↔ 44	↗ 56	↕ 79	
Control					
	Manual				
		Weight Kg			
			55		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.37	400	3 + T	50	



Automatic Rounding Machine

Code
P02VT01001

Model
AR300

General Features

Very easy to use.	Rounded dough collection plate.	Teflon-coated internal spiral.	Optimize times with simplicity.
Keep the temperature of the dough between 17°C and 24°C.	For highly hydrated dough, it is recommended to cool the mass below 17°C.	It is recommended for processing not yet leavened dough.	

Automatic Rounding Machine

The filling values and the correct operation of the product are suitable for processing dough with hydration ranging from 55% to 75%, producing dough balls from 20 grams and above.

Code	Model	Dimensions LxWxH cm			
P02VT01002	AR800	↔ 50	↗ 61	↕ 83	
Control					
		Manual			
				Weight Kg	
					86
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.37	400	3 + T	50	



Automatic Rounding Machine

Code
P02VT01002

Model
AR800

General Features

Very easy to use.	Rounded dough collection plate.	Teflon-coated internal spiral.	Optimize times with simplicity.
Keep the temperature of the dough between 17°C and 24°C.	For highly hydrated dough, it is recommended to cool the mass below 17°C.	It is recommended for processing not yet leavened dough.	



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