

V 700

TYPE		PARTITIONS	WEIGHT RANGE	CAPACITY
V 700-2		25 / 50 mm	400 - 2400 / 400 - 2100 gr	1000 - 3000 pcs/h.
V 700-3		25 mm	300 - 1400 gr	1500 - 4500 pcs/h.
V 700-4		25 mm	200 - 1000 gr	2000 - 6000 pcs/h.
V 700-4-split		2x L / 2x R - 25 mm	200 - 1000 gr	2000 - 6000 pcs/h.
V 700-5		25 mm	150 - 780 gr	2500 - 7500 pcs/h.
V 700-6		25 mm	150 - 600 gr	3000 - 9000 pcs/h.
V 700-6-split		3x L / 3x R - 25 mm	150 - 600 gr	3000 - 9000 pcs/h.
V 700-8		16,43 mm	50 - 200 gr	4000 - 9600 pcs/h.
V 700-2/4		25 mm	400 - 2150 / 200 - 925 gr	1000 - 3000 / 2000 - 6000 pcs/h.
V 700-3/6		25 mm	300 - 1300 / 150 - 520 gr	1500 - 4500 / 3000 - 9000 pcs/h.
DIMENSIONS (DEPENDING ON EXECUTION)			WEIGHT	CONNECTED LOAD
Length	1950 mm		net 1550 kg	230/400 V, 3 phase, 50 Hz + earth
Width	1800 mm		gross 1720 kg	4 KVA
Height	1760 mm		Shipping volume 3,7 m³	Pneumatic connection required

OPTIONS

- Hopper stainless steel 120, 160, 250 litre, inside Teflon coated
- Hopper inside HDPE material
- Oiling on hopper including oil shortage signalisation
- Flour duster with own drive motor
- Drag-net on discharge conveyor
- Oil catch tray under machine, movable
- Increasing the machine with 100 mm
- Customer specific Blue Box

WP HATON BV
Industrieterrein 13 // 5981 NK Panningen // Netherlands // Phone +31 77307-1860 // Fax +31 77307-5148 // info@wp-haton.com // www.wp-haton.com



V 700
Dough Divider

V 700

Picture V 700 with OCS Checkweigher

SUITABLE FOR ALL COMMON DOUGH TYPES SUCH AS WHEAT, WHEAT/RYE, MULTI GRAIN, WHOLE WHEAT DOUGHS, AS WELL FOR STIFF PIZZA DOUGHS AS FOR SOFT (FRENCH) DOUGHS. PRESSURE REGULATION BETWEEN 70 AND 100%. PRESSURE COMPENSATOR FOR EXTREME DOUGH FRIENDLY DIVIDING WITH VERY SENSITIVE DOUGHS.



BENEFITS

- High weight accuracy
- Dough friendly dividing with hydraulic adjustable pressure compensator and regulator
- Accurate dividing of soft doughs with long bulk fermentation
- Robust design
- Large weight range
- Frame out of rectangular, nickel plated tubular profiles for easy access
- Open front design for visual control on discharge conveyor side
- Synthetic conveyor belt with quick-lock system
- Easily removable stainless steel dough hopper, Teflon coated
- Self-cleaning knife
- Control of all adjustments by colour Touch Screen
- Wear resistant dividing system with dividing unit in Ni-Resist
- Solid construction of drive system and dividing mechanism
- High pressure oiling system, for minimum use of oil

BASIC EXECUTION:

- 2, 3, 4, 4 split, 5, 6, 6 split, 8, 2 and 4, 3 and 6 pocket machine
- Dividing unit Ni-Resist with automatic oiling on unit and inner conveyor, 7 fixed and 14 adjustable dosing valves, oil tank 10 litre with automatic switch off in case of no oil
- Voluminator pressure regulator and compensator
- Discharge conveyor 500 mm, with quick-lock system, scraper and catch tray
- Separate drive on in- and outside conveyor with gear motors inclusive frequency inverter
- Pneumatic discharge flap with plastic scraper
- Hopper stainless steel 70 litre, inside Teflon coated
- Hopper base Teflon coated
- Frequency inverter for variable speed
- Operation by means of Touch Screen: on/off/emergency stop/ position stop/Servo weight adjustment/pre-set counter/setting of discharge flap/setting of positioning roller
- Main piston Ni-Resist
- Measuring pistons in food safe bronze
- Knife hardened steel
- Cover plates stainless steel, brushed, with Schmersal safety switches
- Frame steel, nickel plated
- Crankshaft and drive rods cast iron, nickel plated

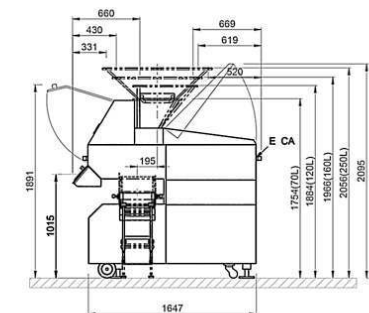
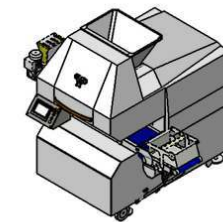
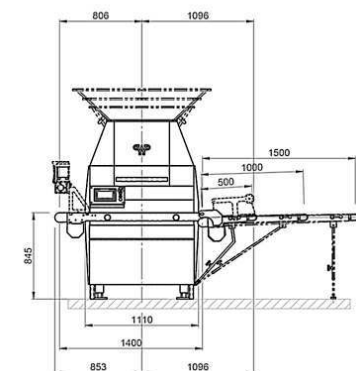
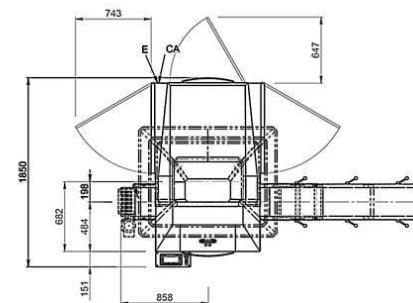


Illustration V 700