STRESS FREE System **GRAVIMETRIC** Method

Weighing cut dough divider in one or two rows with no stress to the dough

Features and Benefits

- * Simply interchangeable between single and twin row production without changing blades
- * Changeable Roller Width by Optional V-Roller
- * User-friendly Operation by Movable Operation Panel
- * Easy Cleaning & Maintenance
- * Production Capacity: 1000 kg/h (When the "V-Roller" width is set at 145 mm *Option)



Specifications *1 Model Code: VX222

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Production Capacity	800 kg/h (1000kg/h Max. ※2)	
Length	2560 mm	
Width	950 mm	
Height	1850 mm	
Weight	900 kg	
Electrical Capacity	0.932 kW	
Air	0.5 MPa , 70 ℓ /min	
Hopper Capacity	55 ℓ	
V Roller Width	Standard: 130 mm / Optional: 115 mm, 145 mm	
	1-row	2-rows
Dough Outlet Width	130 mm - 150 mm	65 mm - 75 mm
Dough Outlet Height	10 mm - 30 mm	
Dividing Range	150 - 1200 g	75 - 600 g
Output Speed (Max)	30 pcs/min	60 pcs/min (30 pcs/minx 2)

The production specs may vary depending on the dough condition and characteristics

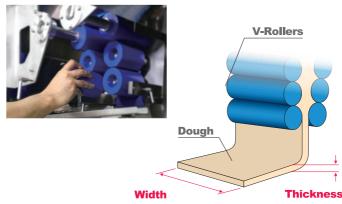
※1 V-Roller Width set at W130mm

※ Production image photo

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Changeable Roller Width and Adjustable Thickness

Dough width adjustment made easy by just switching the V-Rollers



Switch the "V-Rollers"

Adjust the "V-Roller-Clearance" by the Operating panel



V-Roller Width: 115 mm



V-Roller Width: 145 mm

Accurate Weighing and Cutting System

Select from 1 or 2 rows without switching blades





Easy Cleaning & Maintenance

Side covers open from both sides - easy access, easy cleaning and maintenance





Non-operation side



Conveyor belt and parts can be easily removed or installed

Options

HEON

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Punch Rounder PR101 Punch Rounder produces hand-made quality bread like a Meister. The dough is molded flawlessly into a round shape with the dough seam on the bottom.

Cup Rounder

Connected after the Divider, Produces divided dough into a complete round shape with a smooth surface for a high quality finish.





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