

AUTOMATIC DIVIDER HIGH VOLUME

Model ALVEO + 2000

USE

Division of various type of doughballs, in particular very hydrated with starting off in tank.

CAPACITIES

From 750 to 3500 pièces/hour *
From 60 gr to 2000 gr *
* As per dough features, flour and process

FEATURES

Features	Minimal Weight	Maximal Weight	Minimal Speed	Maximal Speed
Position 1 piston	150gr	2000gr	750/hour	1800/hour
Position 2pistons	60gr	650gr	1500/hour	3600/hour

Adaptable machine to various type of dough :
Dough with wheat flour or rye flour, hydrated doughballs of 50 % to 70%.*

Control system of compression :

To adapt the pressure as per the nature of the doughball while providing a high regularity of weight.
Particularly efficient for dividing very hydrated doughballs with starting off in tank while maintaining the Alveolar structure.

Motorized Flouring Device to avoid the sticking.
Speed variator of the emptying belt.

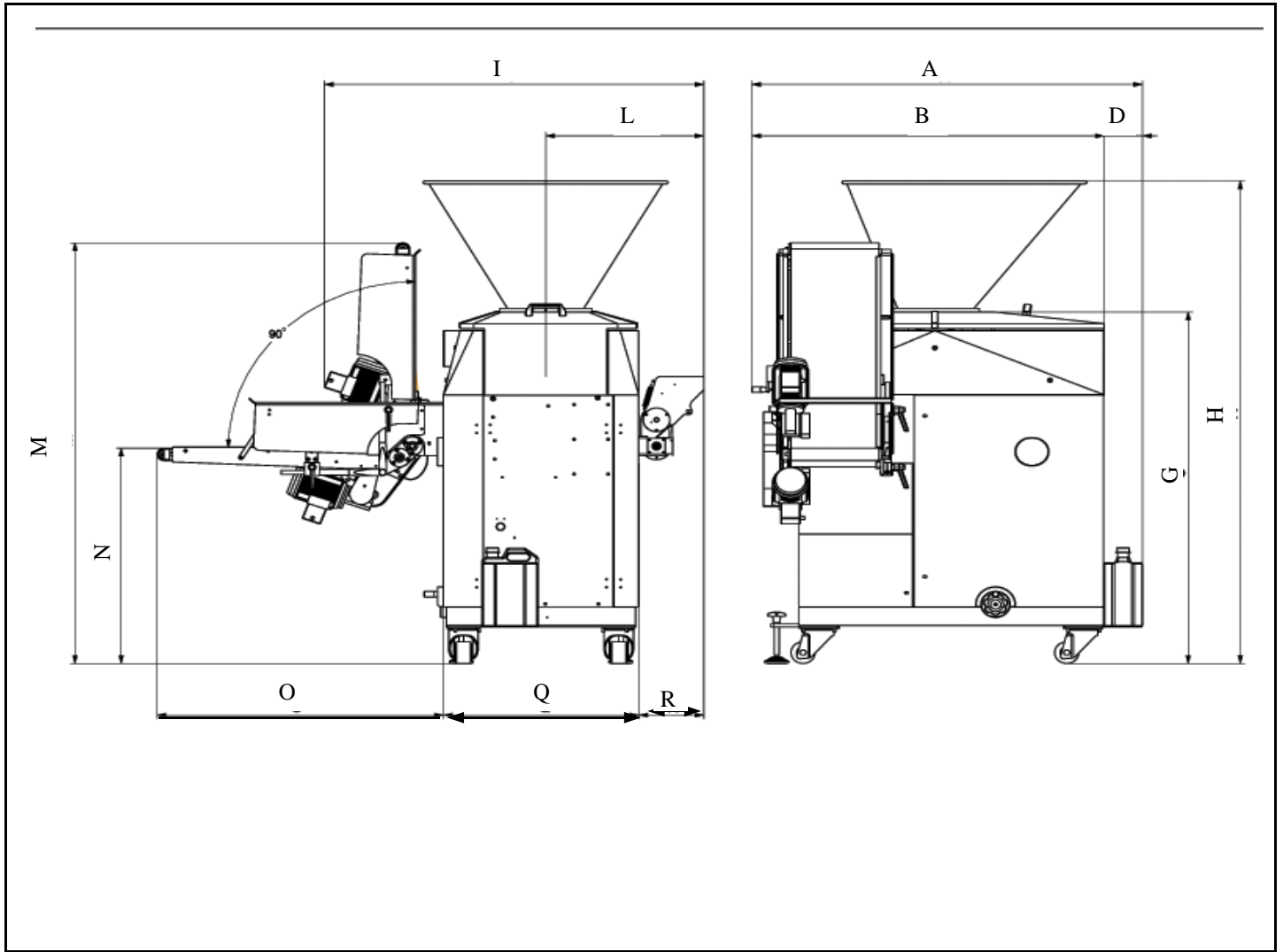


Fast change of the piston size which allows a very polyvalent range of weight divided.

Easy cleaning owing to the positioning system at the end of the machine. The division element may be easily take off .

Capacity of the hopper :160 kg of doughballs (no started off).
Hopper in Teflon. For other capacity on request.

OVERALL DIMENSIONS



SIZES

A	B	D	G	I	L	M	N	O	Q	R
132	108	13	134	125	54	161	82	98	66	22

HYGIENE — SECURITY

The weighing machine Alvéo + 2000 is in accordance with :

- 89/392 ECC, the directives on hatches.
- The labour regulations.

ELECTRICAL FEATURES

- 380 Volts / 50 Hz / 2,25 Kw / 7,0 A
- 380 Volts / 60 Hz / 2,25 Kw / 7,0 A
- 220 Volts / 50 Hz / 2,25 Kw / 7,0 A
- 220 Volts / 60 Hz / 2,25 Kw / 7,0 A

Power supply : cable of 3m with plug sorting TRI + T + N



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