

# DOUGH BLOCKS DIVIDER

## DivBloc MONO



### USE

Automatic division of dough blocks to feed, in particular, divider-shapers, ciabatta machines, etc.

### FEATURES

- Piston of a very large diameter to divide blocks of up to 1 600g
- Pressure hopper contains around 180-200kg of dough
- The **opening of the hopper** is actuated by **pneumatic cylinders** to provide comfort to operators
- The DivBloc includes a central control panel which groups together the following different functions ... so that the operator does not have to move:
  - Dough counter
  - Weight adjustment
  - Speed adjustment
  - Machine On / Off
  - Emergency stop
- The bin tray-support allows 3 trays to be placed in order to allow continuous work
- To divide a mixer of 100kg of flour into 3.5kg blocks, it takes about 5-6 minutes, i.e. **a saving of about 30 minutes per mixer**, compared to a manual solution.
- Coupled with a tank elevator or a self-tilting mixer, the DivBloc Mono allows **significant time savings and reductions in MSDs (Muculoskeletal Disorders)**

### TECHNICAL FEATURES

#### Electricity:

- Power supply Three-phase + neutral + Earth 400V
- Power: 2.7 KW

#### Pressurized air:

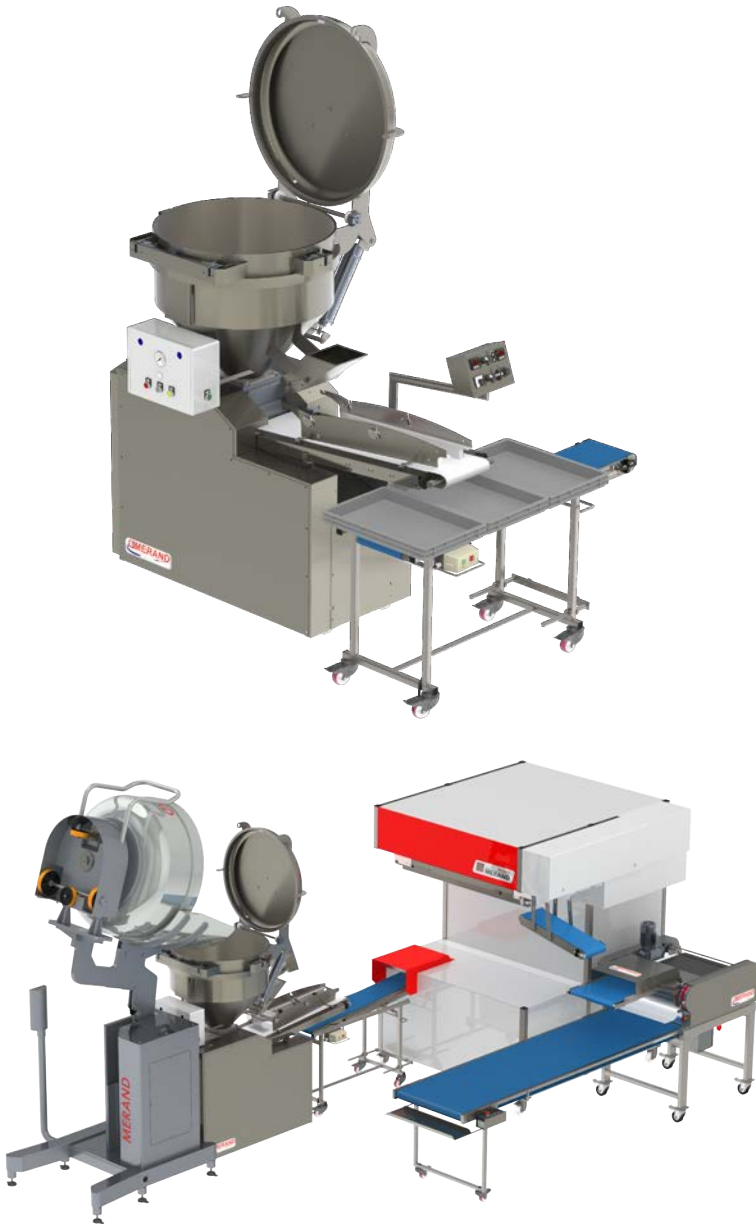
- 5 bars minimum
- Minimum capacity 27 liters
- Recommended flow rate: 100 liters/h

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# DOUGH BLOCKS DIVIDER

## DivBloc DUAL



### USE

Automatic division of dough blocks to feed, in particular, divider-shapers, ciabatta machines, etc. and the automatic intermediate proofer.

### FEATURES

- The DivBloc Dual has two functions:
  - Automatic division of dough blocks to feed, in particular, divider-shapers, ciabatta machines...
  - Automatic division of dough blocks to feed the automatic intermediate proofer
- Min weight: 90g / max weight: 1 000g
- Max rate: 2400 dough pieces/h
- Central control panel to limit the operator's movements
- **Division functioning to feed automatic intermediate proofer**
  - The dough pieces come out one by one on the divider's belt. It is possible to equip this belt with the MF2S system (Stress Free Shaping) in order to pre-round the dough pieces or with the dough pre-rounding system
  - The dough pieces move to the intermediate proofer via a motorized transfer belt and then are placed in the loader or rounder of the proofer
- **Division functioning to divide dough blocks**
  - The transfer belt is moved to position itself perpendicular to the exit belt of the divider
  - The operator sets the desired dough weight according to the weight of the blocks
  - The divided dough pieces fall into the bins positioned on the transfer belt
  - The operator places the full bin on the ladder and positions an empty one on the transfer belt while another bin is already being filled.

### TECHNICAL FEATURES

#### Electricity:

- Power supply Three-phase + neutral + Earth 400V
- Power: 2.7 KW

#### Pressurized air:

- 5 bars minimum
- Minimum capacity 27 liters
- Recommended flow rate: 100 liters/h

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