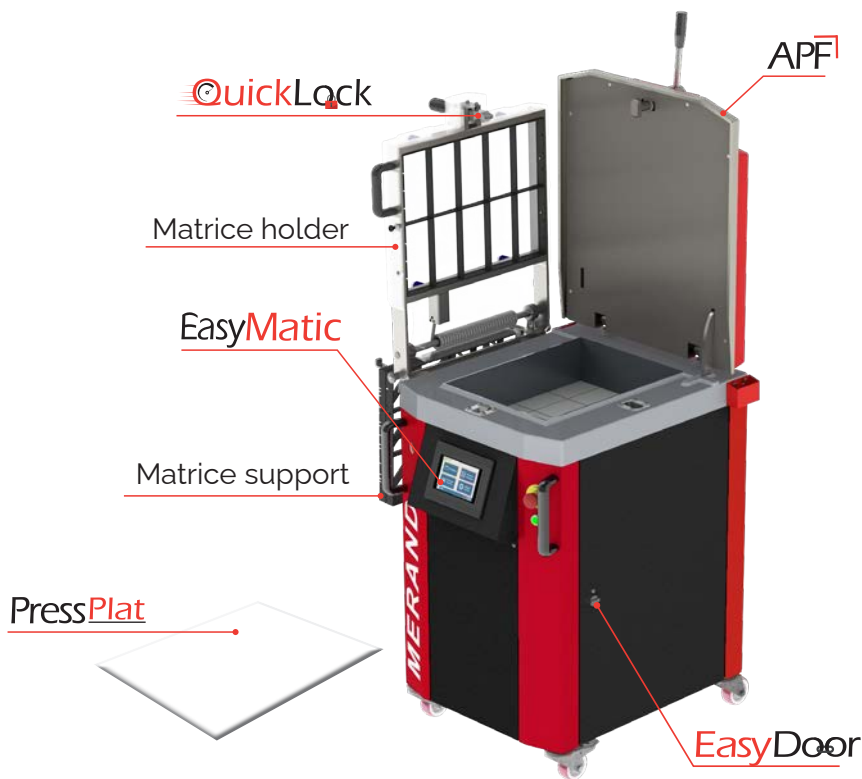
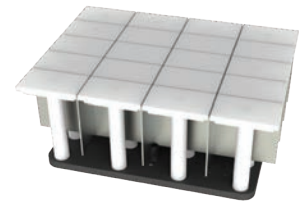


DIV-SMART AUTOMATIC DIVIDER-SHAPER



Square tank 20 divisions
360 x 480 mm



1 Standard category matrice
included

Ex. 10 baguettes matrice,
straight cut



FEATURES

- **EasyMatic**: storage of recipe settings on the touch screen, which avoids any risk of error.
Settings stored by product:
 - The packing pressure according to the types of dough
 - The compaction time of the dough block before cutting
 - The tank filling height
- **EasyTrack**: direct, by email (wifi) or via the USB port access to production, service and maintenance information of the machine. The system also allows to alert on cleaning and maintenance operations.
- **EasyDoor**: easy access to the interior of the machine thanks to the opening of the 2 side doors without any tools or keys.
- **APF¹** (Flour Anti-Projection): system of stainless steel channels welded to the lid, invariable, with drip trays.
- **Cycl'Auto**: Press and/or Cut cycle(s) automation. The opening causes automatically the stop of the machine

- **QuickLock** on matrice-holder: automatic matrice holder locking system, no need to turn the handle.
- **2 PressPlat plates**: pressing plate which makes it possible to carry the dough pieces divided with the matrice holder.
- **Folding matrice holder**: transparent matrice holder housing (safety and visibility of the dough during work).
- **Matrice support**: support for storing 3 matrices without adding to the width of the machine.
- **PerfectCut**: mechanical compensation system that guarantees perfect dough cutting.
- **CleanUp**: automatic replacing of cutters for cleaning without the need for spacers.
- **ToolFree**: very quick and tool-free dismantling of the 20 individual floats of the divider by a simple pin.
- **MeraLyte floats, high-strength food-grade plastic** for guaranteed durability.

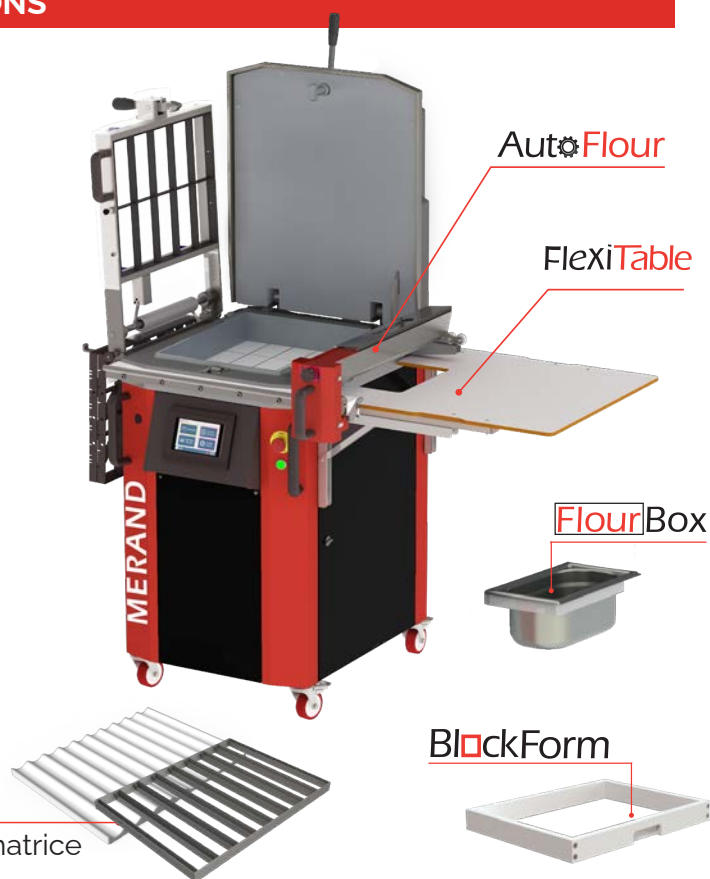
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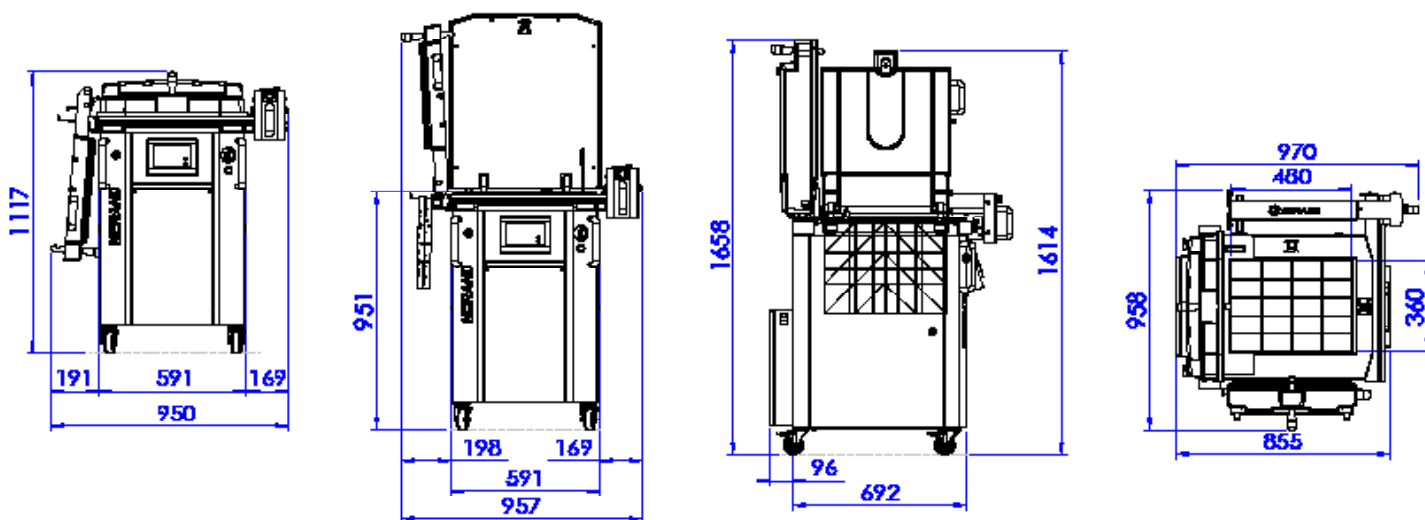
OPTIONS

- **AutoFlour**: optimised flouring of the tank and the dough block, in 1 way-return action. Adjustable flow.
- **FlexiTable**: folding side table. This shelf positioned to the right of the press allows you to place dough or other plates. It can be folded down with one click to adapt to needs even in tight spaces.
- **FlourBox**: flour container on integrated support as close as possible to the tank, removable, flouring at hand. Incompatible with AutoFlour.
- **BlockForm**: dough block sizing tool. Give your dough blocks the right dimensions so you don't have to touch them again, and therefore degas them.
- **2 Aivéo Form plates + 1 V-shaped** that replace the 2 PressPlat trays included
- **Teflon-coated stainless steel matrices**: nearly 100 models of stainless steel matrices with teflon coating to prevent sticking.
- **Version with stainless steel frame and casing**

Aivéo Form
+ V-shaped matrice



DIMENSIONS



WEIGHT / SHIPPING

Net weight - 265kg
Packed weight in wooden crate - 327kg
Pallet and wooden crate dimensions:
Length - 108cm; Width - 104cm; Height - 136cm

SECURITY

The divider-shaper is conforme to:
• The machine directive 2006/42/CE
• The labor law

CAPACITIES

Capacity of the tank: 3 kg min & 20kg max

ELECTRICAL FEATURES

Global electric power: 1,5 kW maxi à 50Hz
1,8 kW maxi à 60Hz
Voltage: 400 V / 230V tri
Intensity: 4,5 A / 7,8 A
Frequency: 50 Hz / 60 Hz
Protection: IP54

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