

DivBloc DUAL DOUGH BLOCKS DIVIDER



USE

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

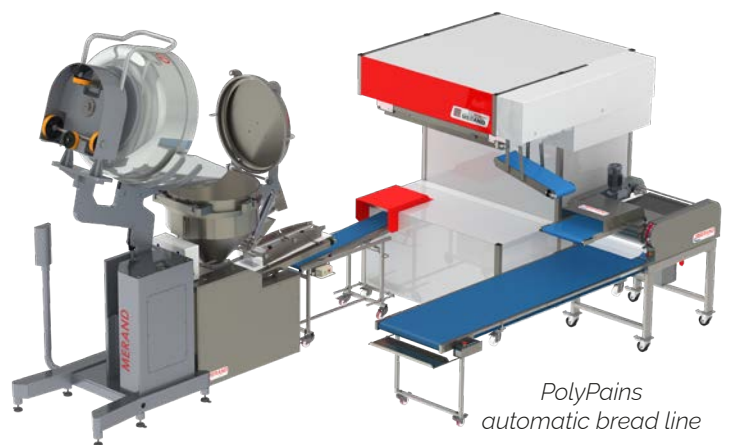
FUNCTIONING

- **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/trays positioned on the transfer belt
 - The operator places the full bin/tray on the ladder and positions an empty one on the transfer belt while another bin is already being filled
- **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

CAPACITIES

Piston diameter (mm)	Dough pieces weight (gr)	
	Min	Max
60	20	220
80	30	370
100	50	700
110	70	850
120	90	1000
130	130	1200
140	170	1400
150	200	1650

* Information given for reference purposes only. It can vary depending on the nature of the dough and the size of the piston and the machine model



Z.I. de la Turbanière
BRECE 35530 • FRANCE

+33 (0)2 99 04 15 30 • salesdpt@merand.fr • www.merand.fr/en/

FEATURES

- **Teflon-coated hopper**
- Max rate: 2400 pieces/h
- Closed hopper with **automatic opening with air pressure**, stainless steel hopper with the capacity of 200 kg of dough, fast closing and opening. It allows improving the regularity of the weights, specially for doughs that have been fermented before dividing (air compressor not supplied).
- 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/bins to be placed in order to allow non-stop work

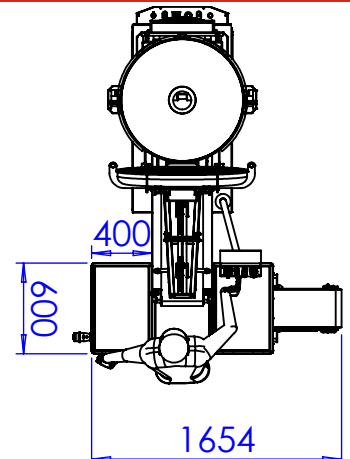
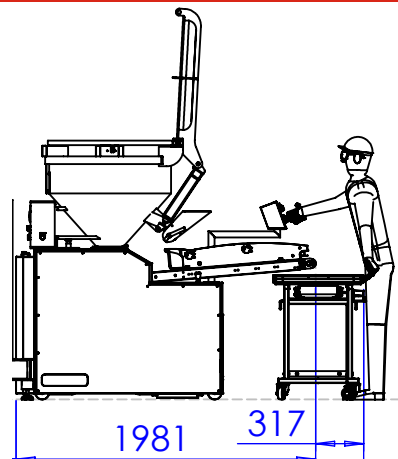
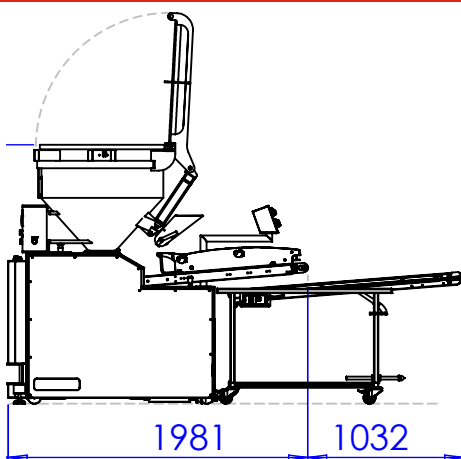
- **Stainless steel drum**
- Height-adjustable **conveyor belt**
- Automatic division stop when the chosen number of dough pieces is reached
- **Remote Control Box**
- **Mechanical variable flow flour duster**: prevents the dough balls from sticking together
- **Machine on 4 castors**: it enables to move machine quickly and effortlessly.
- Coupled with a tank elevator or a self-tilting mixer, the DivBloc Mono allows **significant time savings and reductions in MSDs (Muculoskeletal Disorders)**
- **Lubricating System** with filter and sensors
- **Oil filtering system**: automatic closed-circuit lubrication of the mechanisms with a recycling process after filtering. As a result: low oil consumption.
- 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.

OPTIONS

- **MF2S® System** (Stress-free dough pieces rounder): Allows pre-rounding of previously divided dough pieces before loading them into the intermediate proofer, particularly adapted for soft, pointed doughs and Tradition breads.

- **Power supply**: 220V/3ph
- **Wooden case**

DIMENSIONS (CM)



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

SECURITY

The DivBloc Dual volumetric divider is in accordance with:

- With 2006/42/CE the directive on hatches
- With labor code

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