

DIVBLOC MONO DOUGH BLOCKS DIVIDER

USE

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

FEATURES

- **Teflon-coated hopper**
- **Piston of a very large diameter** to divide blocks of up to **1 600g**
- 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.



- **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.
- Coupled with a tank elevator or a self-tilting mixer, the DivBloc Mono allows **significant time savings and reductions in MSDs (Muculoskeletal Disorders)**

OPTIONS

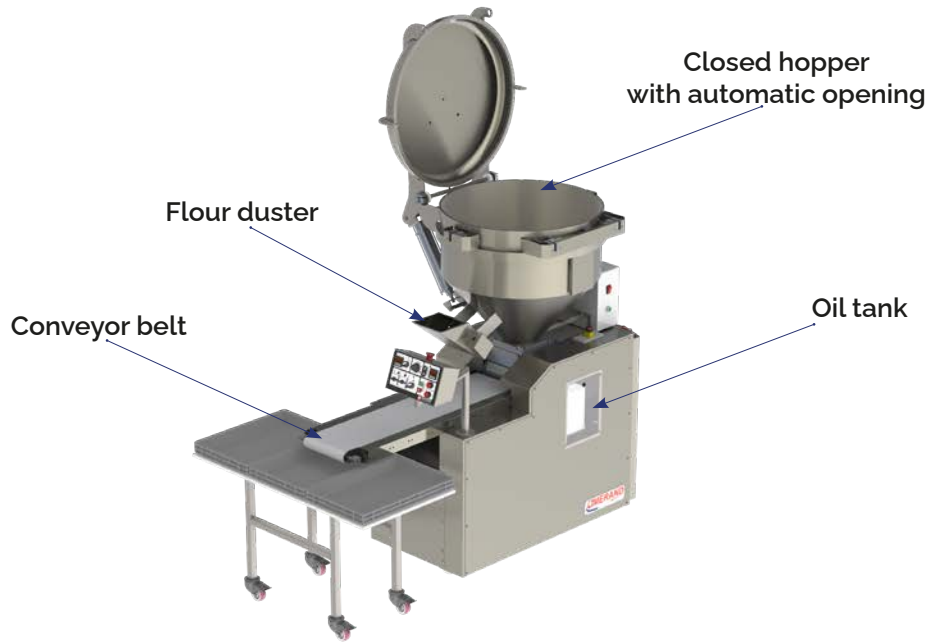
- **MF2S® System** (Stress-free dough pieces rounder): allows pre-rounding of previously divided dough pieces. Particularly adapted for soft, pointed doughs and Tradition breads.

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

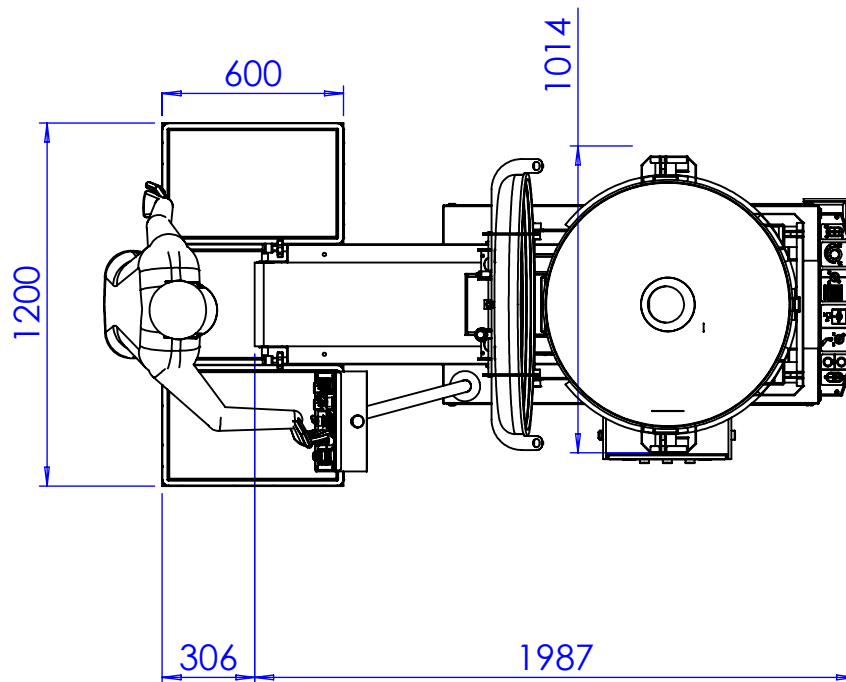
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PRESENTATION



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 Mono volumetric divider is in accordance with:

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

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