









	20-DIVISION HYDRAULIC DIVIDERS		DIVIDER-SHAPERS		CONNECTED DIVIDER-SHAPERS	
	DIVA ROUND	DIVA SQUARE	Div'X	ATOUPAINS	DIV-SMART	STRADIVARIO
						
STANDARD	<ul style="list-style-type: none"> Hydraulic divison, 20 dough pieces round tank 	<ul style="list-style-type: none"> Hydraulic divison, 20 dough pieces square tank 	<ul style="list-style-type: none"> Hydraulic divison, 20 dough pieces Grid holder QuickLock: Automatic grid holder locking system Standard grid (for example, 10-division grid) 	<ul style="list-style-type: none"> Hydraulic divison, 20 dough pieces Grid holder QuickLock: Automatic grid holder locking system Avieq Form system 10 baguettes: 1 V-shaped grid + 1 wavy tray 	<ul style="list-style-type: none"> Idem Div'X GOLD + connected machine EasyMatic: Recipe settings storing system EasyTrack: Traceability and production control system 	<ul style="list-style-type: none"> Idem ATOUPAINS PLATINUM + connected machine EasyMatic: Recipe settings storing system EasyTrack: Traceability and production control system AutoTrad: System of cutter-shapers integrated into the lid, 10 baguettes in less than 10 seconds in a single operation Lid locking system. To choose between: <ul style="list-style-type: none"> QuickLock: Assisted lid locking system AutoLock: Idem QuickLock + reinforced lid tightness thanks to a powerful assisted blocking system 2 x Avieq Form 10 baguettes
BRONZE	+ varioPress: Pressure regulator + APF ¹ : Flour non-spatter system	+ varioPress: Pressure regulator + APF ¹ : Flour non-spatter system	+ varioPress: Pressure regulator + APF ¹ : Flour non-spatter system	+ varioPress: Pressure regulator + APF ¹ : Flour non-spatter system		
SILVER	+ EasyDoor: Tool-free door opening	+ EasyDoor: Tool-free door opening	+ EasyDoor: Tool-free door opening	+ EasyDoor: Tool-free door opening		
GOLD	+ Cycl'Auto: Automatic tamping and / or dividing cycles	+ Cycl'Auto: Automatic tamping and / or dividing cycles	+ Cycl'Auto: Automatic tamping and / or dividing cycles	+ Cycl'Auto: Automatic tamping and / or dividing cycles		
PLATINUM		+ AutoFlour: Automatic flouring of the bottom of the tank and the top of the dough block	+ AutoFlour: Automatic flouring of the bottom of the tank and the top of the dough block	+ AutoFlour: Automatic flouring of the bottom of the tank and the top of the dough block		
OPTIONS	FlexiTable: Foldable worktable FlourBox: Flour tank (incompatible with AutoFlour)	FlexiTable: Foldable worktable FlourBox: Flour tank (incompatible with AutoFlour) BlockForm: Special tool for perfect sizing of dough blocks PressPlat: Pressing plate that allows the divider to be used as a press	FlexiTable: Foldable worktable FlourBox: Flour tank (incompatible with AutoFlour) BlockForm: Special tool for perfect sizing of dough blocks PressPlat: Pressing plate that allows you to pick the dough pieces divided with the grid holder by sliding it under the felt Grids (nearly 100 models available)	FlexiTable: Foldable worktable FlourBox: Flour tank (incompatible with AutoFlour) BlockForm: Special tool for perfect sizing of dough blocks Grids (nearly 100 models available)	FlexiTable: Foldable worktable FlourBox: Flour tank (incompatible with AutoFlour) BlockForm: Special tool for perfect sizing of dough blocks 2 x Avieq Form + 1 V-shaped grid that replace the 2 PressPlat trays included Grids (nearly 100 models available) AutoFlour: Automatic flouring of the bottom of the tank and the top of the dough block	FlexiTable: Foldable worktable BlockForm: Special tool for perfect sizing of dough blocks Grids (nearly 100 models available)

* All these machines (except DIVA Round) are also available in Press version (without the 20 Divisions function)