

# DIVIDER-SHAPER STRADIVARIO



## MODELS

Model	Functions				Options	
	1. Automatic divider-shaper for baguettes (AutoTrad®)	2. Divider-shaper for pavés, rolls, ciabatta (matrice holder)	3. Fat press	4. Hydraulic divider 20 divisions (dough pieces 150g to 1kg)	QuickLock	AutoLock®
Stradivario 3F AutoLock	✓	✓	✓			✓
Stradivario 3F QuickLock	✓	✓	✓		✓	
Stradivario 4F AutoLock	✓	✓	✓	✓		✓
Stradivario 4F QuickLock	✓	✓	✓	✓	✓	

## FEATURES

### • AutoTrad® (automatic baguette cutting)

Production of 10 baguettes in less than 10 seconds after closing the lid (50% less handling). The forming knives are integrated into the lid for better regularity and cutting quality, all in record time.

### • EasyMatic®

Storage of recipe settings on the touch screen, which avoids any risk of error.

### Memory settings:

- The packing pressure according to the types of dough
- The compaction time of the dough block before cutting
- The tank filling height

### • 2 AlvéoForm® trays

By using two trays, the products can be put into the oven while the machine divides the second dough block in masked time.

### • AutoFlour®

Optimised flouring of the tank and the dough block, even in the corners, in 1 way-return action. Adjustable flow.

### • 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.

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## FEATURES

- **EasyDoor®**

Easy access to the interior of the machine thanks to the opening of the 2 side doors without any tools or keys.

- **APF® (Flour Anti-Projection)**

System of stainless steel channels welded to the lid, invariable, with drip trays.

- **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.

- **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.

- **Teflon-coated stainless steel matrices**

Nearly 100 models of stainless steel matrices with teflon coating to prevent sticking.

- **PerfectCut®**

Mechanical compensation system that guarantees perfect dough cutting.

## OPTIONS / ACCESSORIES

- **2 types of autonomous assisted lid locking systems (at your choice) :**

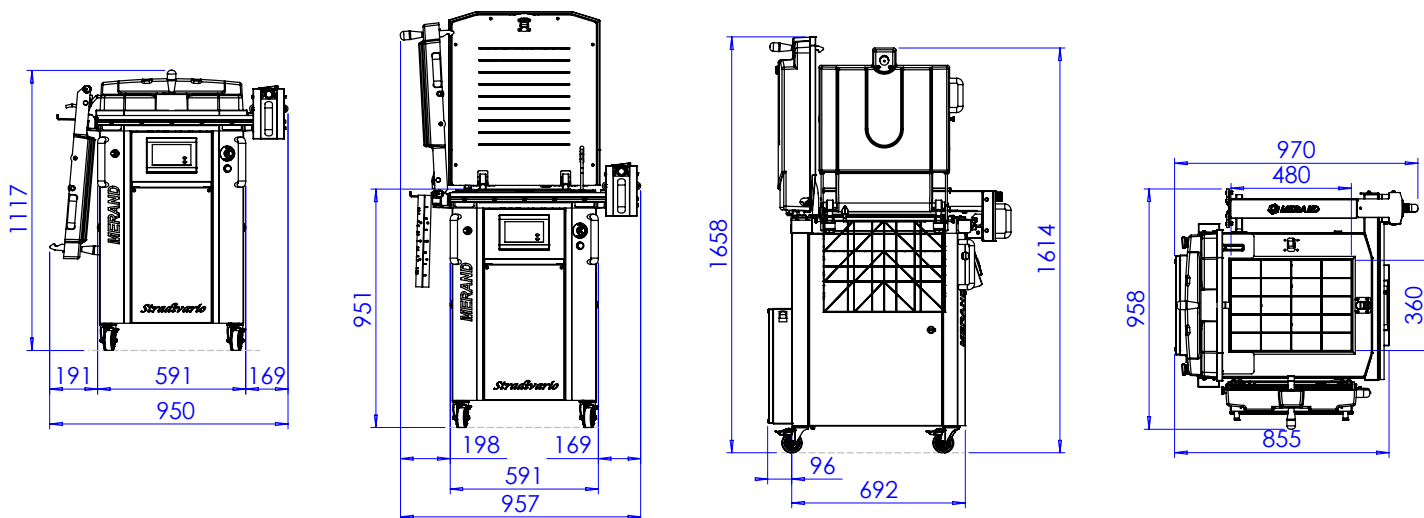
1. **QuickLock®** : The lid and the matrice holder engage without any effort or hand movement. The work cycle is started without further action, as soon as the lid is closed.

2. **AutoLock®** : Same benefits as QuickLock + the tightness of the cover is guaranteed thanks to a powerful assisted blocking system. No dough licking or accidental opening during the cycle.

- **Flexitable - folding side table :**

Placed on the right side of the divider, it allows you to put your bins, dough in transit or other plates. It can be folded down with a click to adapt to needs, even in tight spaces.

## OVERALL DIMENSIONS



### WEIGHT - SHIPPING

**Net weight** - 265kg

**Packed weight in wooden crate** - 327kg

**Pallet and wooden crate dimensions:**

Length - 108cm; Width - 104cm; Height - 136cm

### CAPACITIES

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

### ELECTRIC FEATURES

**Global electric power:**

1,5 kW max at 50Hz

1,8 kW max at 60Hz

**Voltage:** 400 V / 230V tri

**Intensity:** 4,5 A / 7,8 A

**Frequency:** 50 Hz / 60 Hz

**Protection:** IP54

### SECURITY

The divider-shaper is conforme to:

- The machine directive 2006/42/CE
- The labor law

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