

VOLUMETRIC AUTOMATIC DIVIDER Model SOFTY

USE

Division and automatic dough weighing for bread and baguettes (volumetric system)

CAPACITY

Speed from 900 up to 2700 pieces per hour.

FEATURES					
Model	Diameter of the piston	Dough ball's minimum weight(*)	Dough ball- 'smaximum weight(*)		
SOFTY 90	90 cm	50 gr	500 gr		
SOFTY 110	110 cm	80 gr	800 gr		
SOFTY 125	125 cm	100 gr	1100 gr		
SOFTY 140	140 cm	200 gr	1350 gr		
SOFTY 150	150 cm	250 gr	1600 gr		

5011110		200 gi	1550 gi	
SOFTY 150	150 cm	250 gr	1600 gr	2 types of discharge belt
 <u>2 possible type of Hopper</u>: <u>plastic Opened hopper</u> with ring of safety allowing to feed continuously the hopper without stopping the divider, the capacity 160 kg of dough. <u>Closed hopper</u> with pressure of air, hopper in stainless steel of a capacity of 160 kilos of dough,lock & fast opening. Option recommended to improve the regularity of the weights in particular with dough having of the clocking in) before the division (compressor of air is not supplied) 				charge belt before antrance in intermediate proofer - MF2S ® system (Stress-Freer making up) Solution to substitute tothe rounder and which offer the best conditions for the stretching and respect soft dough (only with model MERAND-MECAFORM) particularly adapted for soft, pointed dough and breads of tradi-
Teflonized Hopper Teflon coating inside the hopper to limit sticking			Stainless rilsan hopper holding 160 kgs (352 lb) of dough with lid.	
	<i>Dil filtering system.</i> Nutomatic closed-circuit lubrication of the mechanisms with a			Mechanical and disengageable flour device Prevents the dough balls from sticking together before loading them into the intermediate proofer.

MERAND

Oil filtering system. Automatic closed-circuit lubrication of the mechanisms with a recycling process after filtering. As a consequence : low oil consumption.

Very low profile machine : Easy loading in the hopper and it avoids purchasing an elevator tank.

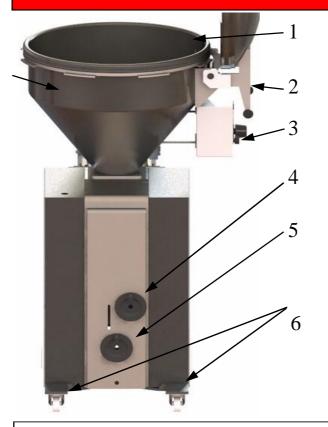
Digital doughball counter. The machine stops automatically when it reaches the pre-selected piece count.

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PRESENTATION

OVERALL DIMENSIONS



1- Teflon stainless steel inner hopper. 2-Lid with breech ring. 3- Pneumatic control cabinet. 4-Weight adjustment wheel *. 5- Speed adjusting wheel *. 6-Braked castors at the back

* Optional electric settings

PACKAGING DIMENSIONS

Net weight: 550kg

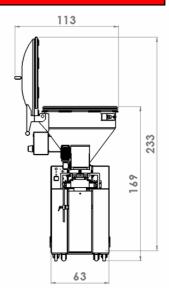
Packaging on slatted outer carton pallet two way: Gross weight: 600 kg Dimensions (Length X Width X Height): 1,00m X 2,00m X 1,50m (3,28 f X 6.56f X 4.92f.)

Packaging on slatted wood box pallet two way(*): Gross weight: 650 kg Dimensions (Length X Width X Height): 1,00m X 0,70m X 1,25m (3.28 f X 2.29 f X 4.10 f)

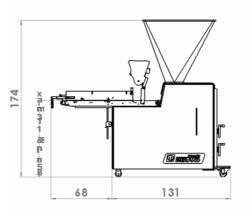
HYGIENE — SECURITY

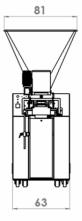
The SOFTY volumetric automatic divider is in accordance:

 with 89/392 EEC, the directive on hatches. Closed hopper version 180kg



Open hopper version180kg





ELECTRIC SPECIFICATIONS

- 380 Volts / 50 Hz / 2,25 Kw / 7,0 A
- 380 Volts / 60 Hz / 2,25 Kw / 7,0 A
- 220 Volts / 50 Hz / 2,25 Kw / 7,0 A
- 220 Volts / 60 Hz / 2,25 Kw / 7,0 A

<u>Power supply:</u> cable of 3 m(9.84 f.) with plug SORTING + T + N

IFRA Dough processing expert

Distributed by:

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