

DIVA HYDRAULIC DIVIDER



- Aluminium tank: no rust which means better hygiene • Optimized working ergonomics: controls and lids at hand and working position as closely as
- High density food-grade plastic dividing blocks: non stick surface to avoid too much flouring
- The underneath of the lid and cutters in stainless steel: stable and high resistance for long life of the machine
- Lid locking pin in tempered steel in a T shape: ensures a nice flattening of the lid to avoid leakage of the dough with guaranteed long life
- Assistance of lid opening without spring: lid assistance by gas jack smoothed at the end of opening to limit the shocks and without risk of breakage nor fall of the lid
- Fast descent of the tray: descent of the tray in 2 seconds stopwatch for a reduction of the time-outs of the baker
- **Cean-up system:** allows the access to the knives by a simple action for cleaning

- Optimized working ergonomics: controls and lids at hand and working position as closely as possible to the tank for a comfort of greater work and to optimize the time of cycle
- Side handles: allow a movement of the machine without efforts while insuring the protection of controls
- **Powerful handle of lid:** important and ergonomic lever arm and reduction of the tightening for an effective use without efforts
- **Removable blocks by simple pin:** it allows a simple and fast dismantling to facilitate the maintenance of the machine
- Very clear interior of the machine: avoid at the most the zones of retentions and facilitates the maintenance of the inside of the divider
- Side doors access: allows to reach quickly and simply the inside of the machine while being secured by a locking key
- Automatic release of knives (without holds)
- Eco-Start system: hydraulic pump working only in phase press or division for an energy saving and a reduction of sound transmissions



ROUND

SQUARE

BRONZE

- variopress: pressure regulator that allows to work very soft, hard or fat dough with the same machine. The settings of spreading pressure is accessible to the baker and is graduated to establish recipes
- APF¹: Flour Anti-Projection. Steel gutters welded to the cover, and therefore unalterable. This system channels the flour expelled during the compaction of the dough to reduce dust emissions into the air

SILVER

• Easy Door: opening of doors without tools for optimum safety. The opening causes automatically the stop of the machine

GOLD

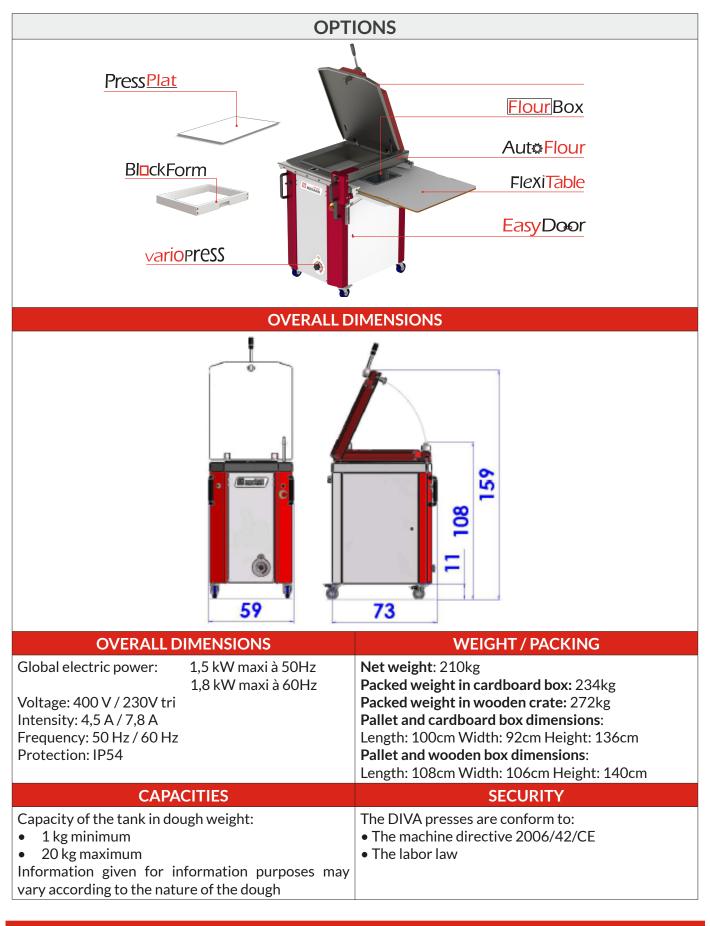
• Cycl'Aut@ : Press and/or Cut cycle(s) automation. The opening causes automatically the stop of the machine

PLATINUM • Auto Flour: homogeneous automatic and adjustable flouring of the bottom of the tank and the top of the dough block

	STANDARD	BRONZE	SILVER	GOLD	PLATINUM
variopress		\checkmark	\checkmark	\sim	\checkmark
APF		\checkmark	\checkmark	\checkmark	
EasyDoor			\checkmark	\checkmark	\checkmark
Cycl'Autø				\checkmark	\checkmark
AutoFlour					only DIVA square tank

OPTIONS • FIeXI Table: folding side table. This shelf positioned to the right of the press allows you to place dough or other plates. It can be folded down with one click to adapt to needs even in tight spaces • Flour Box: flour container on integrated support as close as possible to the tank, removable, flouring at hand Version with stainless steel frame and casing •BlockForm: dough block sizing tool. Give your dough blocks the right dimensions so you don't have to touch them again, and therefore degas them • Press Plat: pressing plate which makes it possible to carry the dough pieces divided with the grid holder (by sliding it under the felt after division), or to press fat without having the marks of the cutters Z.I. de la Turbanière BRECE · 35530 · FRANCE 🕿 +33 (0)2 99 04 15 30 🛛 😬 salesdpt@merand.fr 🛛 💷 www.merand.fr/en/





Z.I. de la Turbanière BRECE • 35530 • FRANCE

🖀 +33 (0)2 99 04 15 30 🛛 🖄 salesdpt@merand.fr 🛛 💷 www.merand.fr/en/