



- Machine suitable for divide dough from 50 to 65% water (with rounder device - optional) and higher than 65% water (without rounder device).
- Pieces of uniform size without rough-handling the dough thanks to the special weighing system
- A handwheel is used to adjust the weight of pieces;
- A second handwheel is used to adjust number of pieces produced per hour
- The machine has a counting function which automatically stops it when the desired number of pieces is reached
- Oil loaded from an inside tank
- Closed circuit lubrication of the volumetric cutting unit
- Stainless steel hopper with 50 kg. capacity, Teflon-coated on the inside
- A rounder unit made of non-sticking teflon, adjustable to obtain a better rounding
- Outfeed belt with adjustable height
- Mounted on wheels
- The electric system is graded protection class IP 55; the motor is class IP 44
- On request the hopper can have a capacity of 150 or 200 kg.

The machine is built to comply with the accident prevention, hygiene and electric standards in force

USE OTHER THAN THOSE ENVISAGED BY THE MANUFACTURER ARE FORBIDDEN WITHOUT THE LATTER'S AUTHORIZATION

VD R

PISTON-TYPE
VOLUMETRIC DIVIDER
WITH ROUNDER UNIT

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Model	Installed power (kW)	Voltage (V/hz/p)	Weight range (g)	Hourly production (n° pieces)	Weight (kg)
VDR2 (2 pistons)	1.5	230/50/3+E 400/50/3+E 220/60/3+E	30÷300	2160÷4800	550
VDR5	1.5		60÷600	1080÷2400	550
VDR10	1.5		140÷1400	1080÷2400	550
VDR15	1.5		450÷2000	1080÷2400	550

FUNCTIONING

After having tipped the dough in the hopper, a volumetric dividing system controlled by the main control panel cuts a series of dough pieces of the same weight depositing them in the outfeed belt.

A rounder unit permits to round the dough pieces.

Dimensions in millimeters (*machine with a 50 kg. hopper*)

