



- Machine operation by means of hydraulic circuit controlled by hydraulic control centre
- Dividing member movements by means of two hydraulic cylinders controlled by solenoid valves
- The machine has no lubrication system, thus saving on oil and maintenance
- Special sizing system gives constant sizing without rough-handling the dough
- Hand wheel above the weighing box used to adjust weight of dough pieces
- Able to divide leavened dough because of the ability to manage dough thrust pressure on the weighing box by adjusting the hydraulic system.
- Large capacity stainless steel hopper with a ring round the upper edge equipped with sensors
- Flour sprinkler in stainless steel with adjustable flow rate
- Synthetic output belt with adjustable height
- Connection socket for linking with other machines
- Machine fitted with adjustable support feed for improved stability
- IP 55 protection class electrical system, IP44 class motors
- On request the hopper can have a capacity of 150-250 or 350 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**

# OMEGA 3

HYDRAULIC  
VOLUMETRIC DIVIDER  
WITH HOPPER CAPACITY 150 KG.

**pietrobeto**

BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

Installed power: kW 3.35

Voltage: 230/50/3+N+E      400/50/3+N+E      220/60/3+N+E

Weight: kg 520

Weight range with single piece: of 200 gr to 1600 gr

Weight range with two pieces: of 100 gr to 600 gr

Production MAX with single piece: 1200 pieces/hour

Production MAX with 2 pieces: 2400 pieces/hour

## FUNCTIONING

Insert the dough in the hopper, then a volumetric dividing system controlled by adjustment devices will produce dough pieces of uniform weight and discharge them to the outfeed belt.

The devices allow the operator to:

adjust the weight of the pieces to be divided

adjust the dough thrust pressure on the weighting box.

## Dimensions in millimeters

