



- 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 4

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 300 gr to 3300 gr

Weight range with two pieces: of 150 gr to 1400 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

