

iR/P 260/15

Divider and Rounding dough machine



CONSTRUCTION

- Frame in galvanized electric welded steel
- Coatings in painted or stainless steel
- Knives in 304 stainless steel
- Plates in PETG food grade polyethylene
- Heads in MG5 Anticorodal aluminium with 20 micron hard anodizing;
- Aluminium ring with 10 micron chemical nickel coating.

FUNCTIONING

- Hydraulic machine, with two cylinders for pressing and one cylinder for cutting.
- Control panel that allows adjustment of pressing and shaping chamber opening times.
- Knife cleaning button.
- Can store up to 10 different programs can be changed according to the user's needs.

FUNCTIONING

- Insert the plate manually;
- Set the operating times (pressing and chamber);
- Press the Start button;
- The machine presses and cuts automatically;
- Remove the plate with shaped balls.

STANDARD EQUIPMENT

- The machine is supplied with no. 3 plates.



MORETTI FORNI S.P.A.

www.morettiforni.com

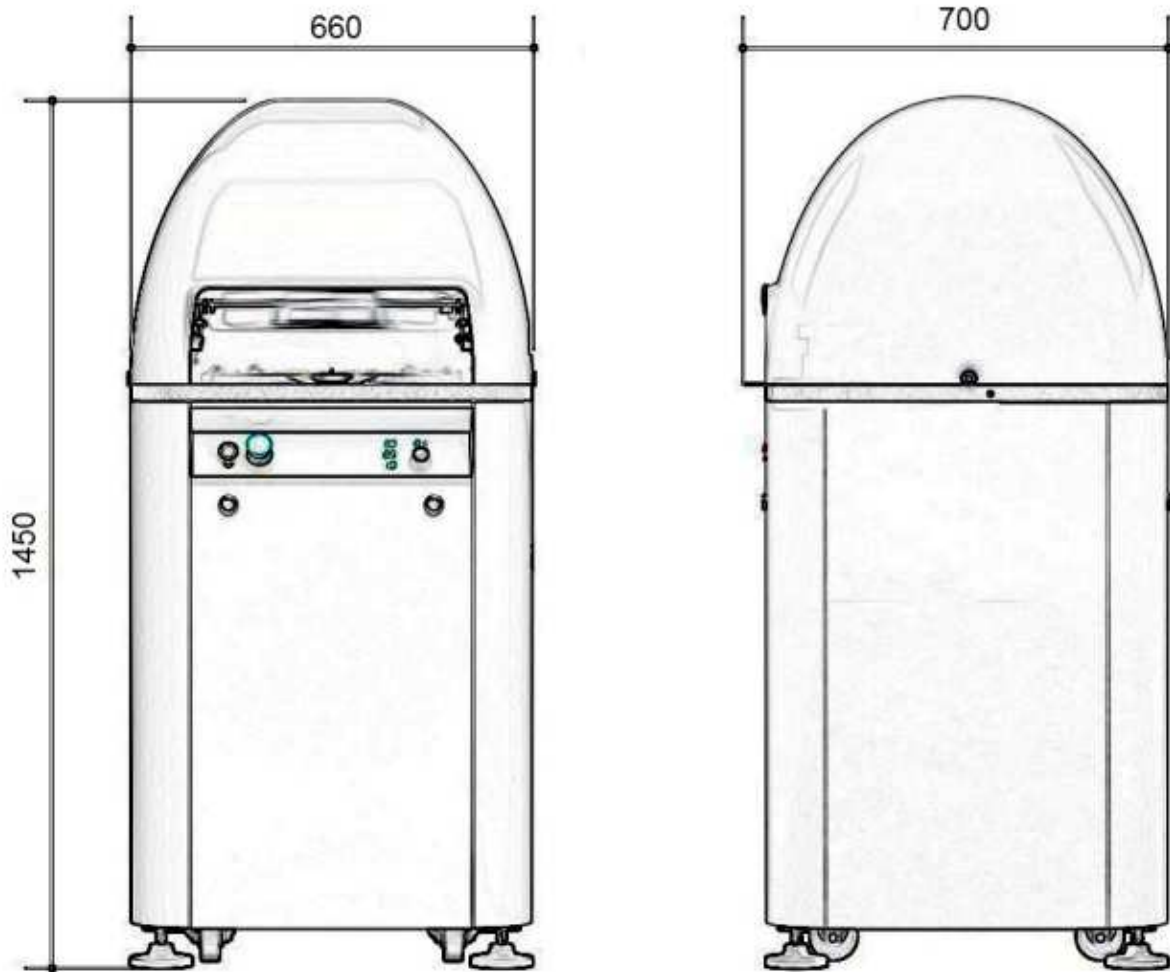
info@morettiforni.com

Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA

Tel. +39.0721.96161 - Fax +39.0721.9616299



iR/P 260/15



SPECIFICATIONS

The Divider and Rounding dough machine are machines that cut a piece of raw dough into small portions and, using an oscillating plate, subsequently roll each piece to obtain balls of the same weight and shape, all in a few seconds.

TECHNICAL FEATURES

DIMENSIONS

Height	1450mm
Depth	700mm
Width	660mm
Weight	220kg

SHIPMENT INFORMATIONS

Packed machinery:	
Height	1660mm
Depth	720mm
Width	760mm
Weight	240kg

FEEDING AND POWER

Standard feeding	
V400 3 50Hz	
Power	1,3kW

MACHINE CAPACITY

Divisions	15
Basis weight	100/360gr*
Capacity	1,5/5,5kg
Head diameter	400mm
Hourly production	1800Pz/h*

Feeding on request	
400V 3 60Hz	
230V 3 50Hz	
230V 3 60Hz	
230V 1 50Hz	
230V 1 60Hz	
208V 1 60Hz	
208V 3 60Hz	

* min./max. sizes are provided purely as an indication and can vary according to the degree of leavening of doughs; hourly production rates are also indicative, as they always depend on the user's internal organization.

- **NOTA:** MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice