

AUTOMATIC ROUNDER DIVIDER

Polo Auto

USE

Use:

Machine especially dedicated for dividing the dough, to shape rolls or dough balls for pizza.

Working cycle:

Insert the dough spread out on the tray in the opening of the divider-rounder designed for this purpose, close the safety trap door and run the cycle .

1. Pressing of the dough.
2. Division with the knives output.
3. Rounding to give them shape the dough.

The cycle is completely automatic.

Adjustment:

Using the control panel you can adjust several parameter settings:

- The pressing time.
- The rounding time.

The pressing height is adjustable by the lever at the top of the machine.
The divider rounder adapts thus to every type of dough.



FEATURES

Optimized ergonomics work:

Control devices within easy reach and working position at the right height for comfortable work increased.

Cover removable without tools:

Facilitates access to the head divider and rounder without tools. Head divider and rounder can be tilted on the side (see drawing overleaf).

Removable side panels:

Allows access to the inside of the machine.

Eco-Start system:

Hydraulic pump operated in phase division or press for energy saving and noise reduction.

Control panel:

Screen control panel

Safe start-up:

For a better secure the start of the automatic cycle can only be done using two hands of the user and ensures disengagement of the user from moving parts.

Safe operating area:

A trapdoor blocks access to the danger zone during the working time of the divider-rounder.

Press, dividing and rounding automatic:

The machine got automatic dough pressing and dividing cycle, thus freeing the user from any other manipulations.

One piston for pressing and cutting.

Rounding plate:

Allows the insertion of the dough to be divided, when the prints on the plate give good shape and prevents the reversal of the dough during transport of the plate. The prints on the plate correspond to the number of divisions of the divider rounder.

Chassis and panelling painted steel sheet:

Robust and reliable structure.

Knives:

Stainless steel AISI 304 no oxidation ensuring better hygiene.

Disc divider:

Made of cast aluminium treated alimentary, no rust ensuring better hygiene.

Implementation:

Installed on 4 wheels, 4 Stabilizer Cylinders with key provided for their setting.

FEATURES

Tilt head divider-rounder:

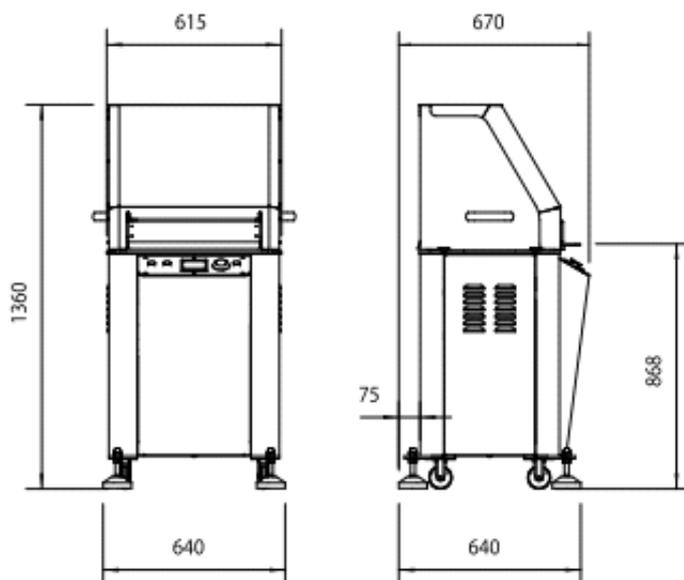
After removing the cover the head divider-rounder can then tilt.

1. Remove the pin
2. Remove the axis
3. Rotate the head divider and rounder.

The divider-rounder head tilted to the side without difficulty, allowing a maintenance more efficient and easy cleaning.



DIMENSIONS



CAPACITY

Number of divisions	Number of cylinders	Weight per dough in grams	Capacity in Kilo-gram	Opening in millimeter
15	4	80 - 260	4	70
22	4	50 - 180	4	70
30	4	40 - 135	4	70
30S	4	25 - 90	2,7	70
52	4	12 - 35	2,08	70

WEIGHT-PACKING

Net weight : 230kg

Packed Weigh cardboard box : 260kg

Packed weight wooden box : 290kg

Dimensions pallet and cardboard box :

Length : 75cm Width: 75cm Height : 166cm

Dimensions pallet and wooden box:

Length : 82cm Width : 82cm Height: 166cm

SECURITY

The divider-rounder is in accordance:

- At the machinery directive 2006/42/CE.
- The Labour Code.

Distributed by:

ELECTRICAL FEATURES

Overall electrical power: 1,3 kW maxi à 50Hz
1,5 kW maxi à 60Hz

Voltage: 400 V / 230V tri.

Intensity : 3.8 A / 6.5 A.

Fréquency : 50 Hz / 60 Hz.

Protection : IP55.

 **Mécapâte**
MERAND
Le Maître d'œuvre de la pâte