

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Divider Divitrad

Features:

- The Divitrad is an extremely flexible machine allowing the following : (classic) division before proofing (traditional) division for working directly and baking immediately.
- Besides the 20 divisions, several stainless steel grid forms are available and can be easily interchanged.
- The front of the Divitrad is fitted with a rotary selector to adjust pressure on the dough according to a scale of 1 to 6, limiting extremely the degassing of the dough.
- The Divitrad offers a flour dust projection shield as standard. Flour particles are then collected in a removable drawer.



Purpose:

This machine is designed to divide dough and automatically and equally.

Specifications

TradiCut Grids	Aluminum frame
Max Capacity of Tank	18kg
Number of divisions	20
Dough Pieces weight	Min. 250g - Max. 1800g
Max cutting Capacity with grid	7kg