

UNIVERSAL DOUGH DIVIDER

PROMAC universal dough divider is the first machine in our Bread Mac-Auto Plant and is available as 2 or 3 piston divider and two different weight ranges.

Dividing chamber, main piston, measuring piston, hopper base are made of Ni-Resist material (wear- corrosion and oxidant resistant). Crankshaft is made from cast iron.

Knife hardened steel. BEKA brand oiling pump with 6 fixed dosing valves. Drop hopper has a volume of 55 gallons and made from stainless steel. Outer covers are made from stainless steel. Analog weight adjustment with position indicator. Analog pressure adjustment of spring with position indicator.

Variable speed inverter. 1.8 gallon oil reservoir, stainless steel indicator of sufficient oil supply.



Cross discharge conveyor, left or right hand side must be specified when placing order. Belt oiling, electronic piece counter magnetic safety sensors and electromechanical control panel.



*Drop hopper,
easy cleaning*



*210 Lt Capacity
Wear-Resistant
chrome nickel alloy
Teflon coated*

OPTIONS

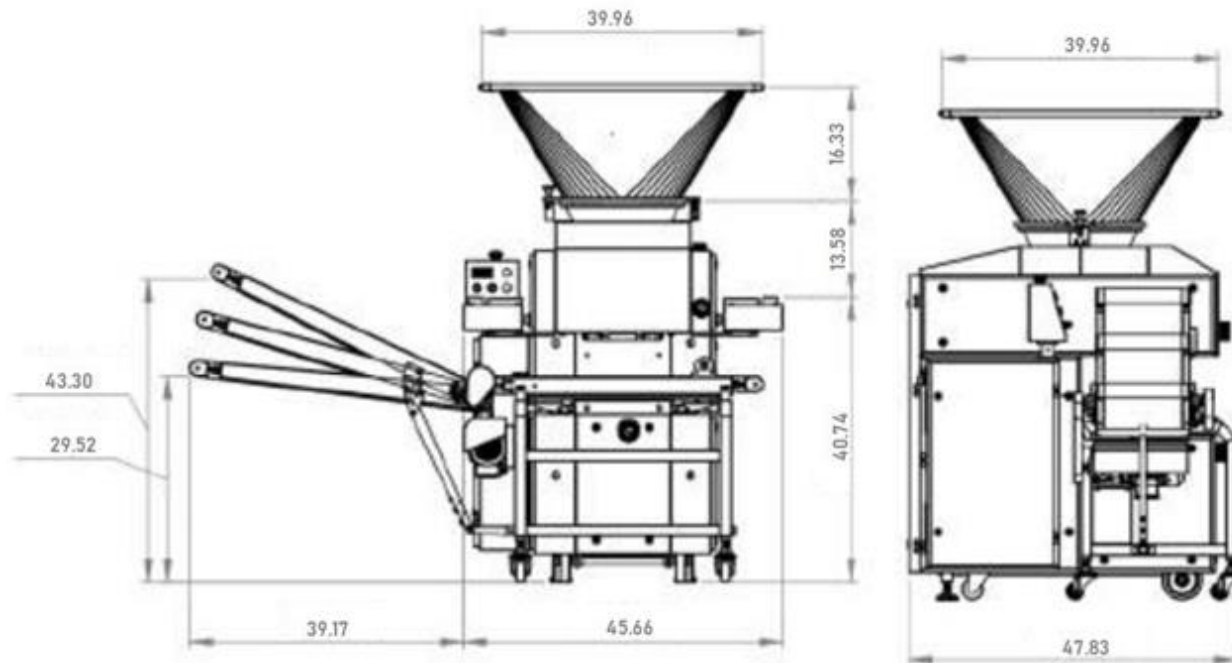
Teflon coated hopper inside

Two automatic flour dusters

Custom version discharged conveyor

PROMAC Bakery Equipment
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Description		PM-UD 01	PM-UD 02
Control unit		Electro mechanic	
Capacity range up to		2400 pcs/h	3600 pcs/h
Weight range		4-44 oz.	3.5-22 oz.
Number of pistons		2	3
Width	A	84.33"	84.33"
Length	B	47.83"	47.83"
Height	H	70.65"	70.65"
Voltage		220VAC/60Hz + N + PE	
Electrical power		5 amps	5 amps
Weight		1984 lb	1984 lb



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