

Suitable for scaling soft and delicate dough this type of divider does not over-work the dough. In fact the suction cutting system does not press the piece of dough inside the piston but it suck it in and expel it. The machine is provided with a closed lubrication circuit with oil filtering and recovery. The weight adjustment is made through an electrical device with display located on the control panel or manually with the flywheel located in the back of the divider. Stainless steel dough funnel (can be Teflon coated on the inside). Adjustable automatic flour duster. The machine is recommended for use with automatic lines.



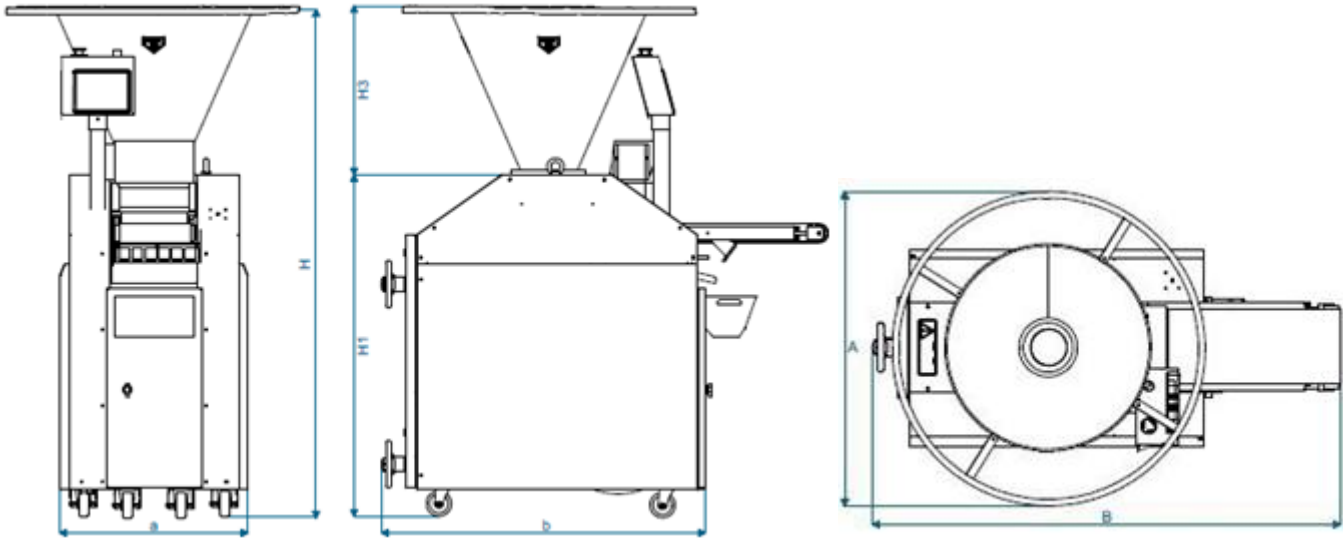
Main chassis is made of steel, dividing drum is made of chrome plated steel and the piston chamber is made of stainless steel. Anticorrosive piston, 24V control board, easy motion due to heavy duty casters, closed lubrication system. When machine is stopped it always stops at discharge point. Motor power transfer is done by pulley and belt system. Standard dough funnel has a capacity of 154 lbs. and the large funnel 308 lbs.

Technical specifications of PLC controlled divider:

Weight adjustment is done through the PLC controlled touchscreen. An AC Inverter is standard for speed adjustments between 20 to 40 cuts per minute.



PROMAC Bakery Equipment  
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Description		PM-VD M 1000	PM-VD A 1000	PM-VD PLC 1000	PM-VD M2 STD	PM-VD M2 IND
Control Unit		Electro mechanic	PCB	Touch screen	Electro mechanic	Electro mechanic
Number of pistons		1	1	1	2	2
Capacity		1560-2160	1200-2400	1200-2400	3120-4320	3120-4320
Piston diameter & Weight range		ø50 / 1.05-5.29 oz.	ø50 / 1.05-5.29 oz.	ø50 / 1.05-5.29 oz.	ø50 / 1.05-5.29 oz.	-
		ø60 / 1.41-6.34 oz.	ø60 / 1.41-6.34 oz.	ø60 / 1.41-6.34 oz.	ø60 / 1.41-6.34 oz.	-
		ø70 / 1.76-7.05 oz.	ø70 / 1.76-7.05 oz.	ø70 / 1.76-7.05 oz.	ø70 / 1.76-7.05 oz.	-
		ø80 / 2.11-10.58 oz.	ø80 / 2.11-10.58 oz.	ø80 / 2.11-10.58 oz.	ø80 / 2.11-10.58 oz.	-
		ø90 / 2.82-14.10 oz.	ø90 / 2.82-14.10 oz.	ø90 / 2.82-14.10 oz.	-	ø90 / 2.82-14.10 oz.
		ø100 / 3.17-15.87 oz.	ø100 / 3.17-15.87 oz.	ø100 / 3.17-15.87 oz.	-	ø100 / 3.17-15.87 oz.
		ø110 / 3.52-21.16 oz.	ø110 / 3.52-21.16 oz.	ø110 / 3.52-21.16 oz.	-	ø110 / 3.52-21.16 oz.
		ø120 / 7.05-28.21 oz.	ø120 / 7.05-28.21 oz.	ø120 / 7.05-28.21 oz.	-	-
		ø130 / 8.81-35.27 oz.	ø130 / 8.81-35.27 oz.	ø130 / 8.81-35.27 oz.	-	-
		ø140 / 10.58-40.56 oz.	ø140 / 10.58-40.56 oz.	ø140 / 10.58-40.56 oz.	-	-
	ø150 / 12.34-45.85 oz.	ø150 / 12.34-45.85 oz.	ø150 / 12.34-45.85 oz.	-	-	
Dimensions	A	23.81"	23.81"	23.81"	23.81"	29.72"
	B	54.33"	54.33"	54.33"	54.33"	54.33"
	C	63.38"	63.38"	63.38"	63.38"	63.38"
	D	31.88"-42.12	31.88"-42.13	31.88"-42.14	31.88"-42.15	31.88"-42.16
Funnel capacity		154-308 lb	154-308 lb	154-308 lb	154-308 lb	154-308 lb
Voltage		220V-60Hz + N + PE				
Electrical power		4 amps	6 amps	6 amps	6 amps	6 amps
Weight		992 lb	992 lb	992 lb	1102 lb	1543 lb

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