





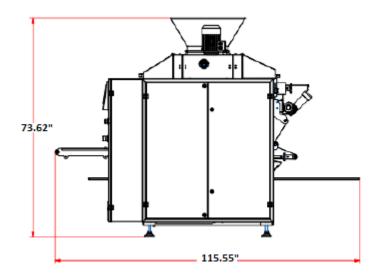
- Easy controls due to multi-functional PLC/HMI screen
- Mechanical adjustments are easy to apply and easy to learn
- Usage information can be stored and recalled at any time
- Daily cleaning made easy
- Parts such as conveyors and other mechanical parts are easily disassembled and reassembled
- Speed inverters to alter speed on all conveyors
- Electrical and electronic faults that may occur are displayed on the screen together with explanation and image
- Remote access to PLC in case of any software issues (remote problem solving)
- Outer covers and parts that come in contact with dough are chrome or chrome plated
- Available weight ranges:
 - 1.05-4.05 oz.
 - 1.41-4.93 oz.
 - 1.76-5.64 oz.
 - 2.46-7.76 oz.

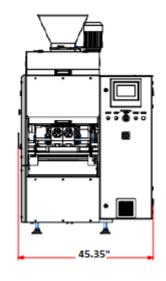
(in order to achieve different weight ranges, different outer drums are available)

- Average capacity: 5400 pcs/h
- Minimum amount of flour is necessary to operate the machine which results in a clean and hygienic working environment.
- Flour dusting on to the cut pieces of dough is adjustable
- Automatic oiling system and different to its competitors no pressure applied on the dough during dividing (stress free).



TECHNICAL SPECIFICATIONS

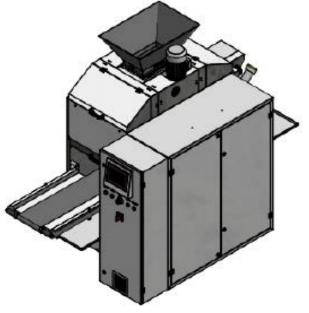




Description	
Control unit	
Capacity	
Width	Α
Length	В
Height	Н
Voltage	
Electrical power	
Weight	

PM-DR 3000	
Touch screen	
5400 pcs/h	
45.35"	
115.55"	
73.62"	
220VAC/60Hz + N	
15 amps	
2094 lb	





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