

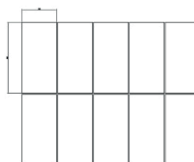


# DvMach Evo

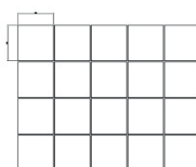


Standard DvMach Evo

**PRE-CUT**  
Single division measure  
98x196  
**10 DIVISIONS**



**PRE-CUT**  
Single division measure  
98x98  
**20 DIVISIONS**



DvMach Evo with grid

## Automatic hydraulic divider

DvMach Evo Hydraulic divider is an automatic machine suitable for dividing — just in one working step — an up to 20-kg weight dough mass into 10 or 20 dough pieces of the same shape and weight. Its flexibility of use is further enhanced through options such as “grid” for small size dough pieces and “adjustment of pressing” allowing low hydration dough to be easily worked. The machine is supplied with the addition of a set of maximum 3 grids of your choice, included in the price.

### Standard features

Steel structural frame on casters, epoxy powder-coated and thermoformed ABS outer paneling.  
Bowl, bowl surface unit and blades made of stainless steel.  
Single-unit dividers and lid internal surface made of polyethylene.  
Lid equipped with ergonomic handle and assisted closing/opening system.  
Flour collecting device to reduce flour powder dispersion in the environment.  
Hydraulic operating: the pump is driven by a “stop & go” microprocessor device suitable for optimization of operating time and mechanical stress and oil temperature reduction.  
18-liter capacity oil tank.  
Central control panel including all operational and control functions.  
Bowl max. capacity: 20 kg.  
Dough pieces ranging from 160 to 2000 g  
10 and 20 divisions, extendable by opting for grids with further dividing grids (option).

DvMach Evo is available as standard version and version pre-arranged for application of a grid; both configurations can be equipped with a pressing adjustment device enabling low hydration dough to be easily worked.

### Accessories

Further dividing grids for various shape sizes on pre-arranged models only; refer to technical drawing on the following page.  
Rectangular dough storage tub: 530x410mm and 140mm width suitable for dough pieces to be loaded into the bowl.  
Rack for 8 dough storage tubs: 585x575x1880 mm  
Plastic plate to be used in case of dividing through an only one grid in order to easily remove dough pieces.

### MODELS

DvMach Evo A	DvMach Evo standard version
DvMach Evo AG	DvMach Evo with grid adapter
DvMach Evo AP	DvMach Evo with double pressing device
DvMach Evo AGDP	DvMach Evo with grid adapter and double pressing device

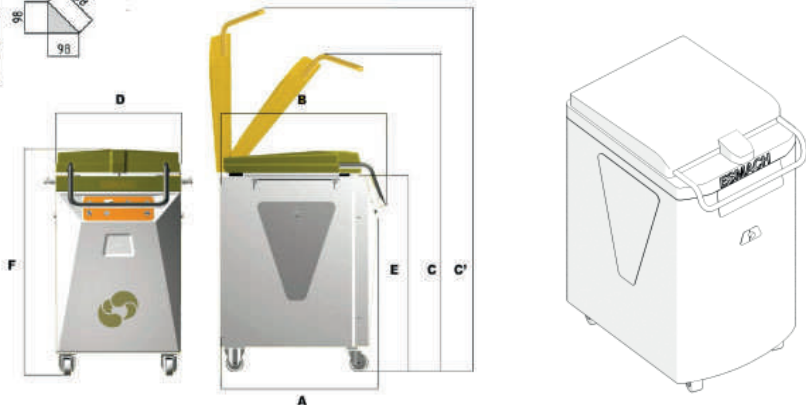
### ACCESSORIES

Tub	Rectangular dough storage tub: 530x410 mm H 140 mm
Rack	Rack for 8 dough storage tubs: 585x575 mm H 1880 mm
Plate	Plastic plate



**Grid / Standard features**

<p><b>PRE-CUT</b> 20 DIVISIONS + Grid Cod. AF53H001201 <b>40 DIVISIONS</b></p>			<p><b>WITHOUT PRE-CUT</b> <b>PRESSING ONLY</b> Grid Cod. AF53H001204 <b>6 DIVISIONS</b></p>		
<p><b>WITHOUT PRE-CUT</b> <b>PRESSING ONLY</b> Grid Cod. AF53H001207 <b>8 DIVISIONS</b></p>			<p><b>PRE-CUT</b> 10 OR 20 DIVISIONS + Grid Cod. AF53H001208 <b>20 or 40 DIVISIONS</b></p>		
<p><b>PRE-CUT</b> 20 DIVISIONS + Grid Cod. AF53H001202 <b>80 DIVISIONS</b></p>			<p><b>WITHOUT PRE-CUT</b> <b>PRESSING ONLY</b> Grid Cod. AF53H001209 <b>10 DIVISIONS</b></p>		<p>Single division measure 49x410</p>
<p><b>WITHOUT PRE-CUT</b> <b>PRESSING ONLY</b> Grid Cod. AF53H001217 <b>80 DIVISIONS</b></p> <p>Mandatory use of plastic plate cod. AF54H000530</p>			<p><b>WITHOUT PRE-CUT</b> <b>PRESSING ONLY</b> Grid Cod. AF53H001210 <b>10 DIVISIONS</b></p>		<p>Single division measure 255x80</p>
<p><b>WITHOUT PRE-CUT</b> <b>PRESSING ONLY</b> Grid Cod. 3H001206 <b>16 DIVISIONS</b></p>			<p><b>WITHOUT PRE-CUT</b> <b>PRESSING ONLY</b> Grid Cod. AF53H001219 <b>30 DIVISIONS</b></p>		<p>Single division measure 80x83</p>
<p><b>WITHOUT PRE-CUT</b> <b>PRESSING ONLY</b> Grid Cod. AF53H001205 <b>6 DIVISIONS</b></p>			<p><b>WITHOUT PRE-CUT</b> <b>PRESSING ONLY</b> Grid Cod. AF53H001220 <b>15 DIVISIONS</b></p>		<p>Single division measure 100x135</p>
<p><b>PRE-CUT</b> 20 DIVISIONS + Grid Cod. AF53H001203 <b>40 DIVISIONS</b></p>			<p><b>WITHOUT PRE-CUT</b> <b>PRESSING ONLY</b> Grid Cod. AF53H001222 <b>32 DIVISIONS</b></p>		<p>Single division measure 62x100</p>



<b>DATI TECNICI / TECHNICAL DATA</b>		<b>DvMach Evo</b>
Numero pezzi/Number of pieces	10	20
Pezzatura/Weight of dough pieces	400/2000 g (10 divisioni/divisions) 200/1000 g (20 divisioni/divisions)	
Capacità pasta/Dough capacity	4 kg (minimo/minimum) - 20 kg (massimo/maximum)	
Produzione oraria/Production per hour	900—1250 P/h	
Altezza di carico/Loading height	(E) 1000 mm	
Dimensioni/Dimensions	(A x B x F) 820 x 890 x 1140 mm	
Altezza con coperchio sollevato/Height with lifted lid	(C) 1700mm (posiz. intermedia/intermediate position) - (C') 1880mm (posiz. griglia/grid position)	
Ingombro a terra/Footprint	(A x D) 630 x 820 mm	
Massa/Mass	380 kg	
Potenza installata/Installed power	1,8 kW	
Connessione elettrica/Plug coupling	3Ph + Gn	

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