



# SP



SP/1D volumetric divider with delivery on the front and a 220-kg rectangular hopper

## Automatic volumetric divider

SP is a volumetric divider developed to divide with a high degree of precision fresh or moderately risen dough into dough pieces of variable weight and size depending on requirements as well as to feed automatically those machines to use for the successive processing stages in the production line.

Designed to be used for intensive and heavy workloads, SP volumetric divider is particularly suitable for artisan and industrial bakeries and pastry shops making a substantial or above average output. Developed to be fed by self-tipping mixers or bowl elevators and, through different versions, to feed various types of machines (rounder, long loaf moulder, moulder etc.), SP divider is considered to be the “core” of an ideal automatic production line.

### Standard features

- Cast iron structural frame.
- Double painted anti-corrosion cycle and epoxy powder-coated outer paneling (suitable for food contact).
- Weighing group made of special alloys, high-resistant and stainless steel dividing blade between hopper and main machine chamber.
- Lubrication through an individually adjustable 6-delivery automatic pump.
- Speed variator to set the pace of work.
- Pre-selection device for piece counting: number of pieces to produce set by the operator, automatic stop of divider once the quantity set is reached. In case of halfway stop, pieces not yet produced for achievement of quantities required are displayed on the counter.
- 24 V low voltage electric control panel.
- Protection and safety devices developed in compliance with the strictest safety standards against injuries: the electric system, in particular, is connected through safety microswitches both to cases and hoppers, equipped - for all versions- with grid or mobile closing plate.
- Machine fitted on two fixed wheels and one caster.

### Fittings

Versions pre-arranged for single and double pieces of dough output: selection made through a suitable mechanical device put on the dividing piston. Models available either with delivery on the front or on the side and adjustable in height, enabling various combinations: for both versions, delivery conveyor composed of two separate belts, whose speed may be set differentiated while moving forward in order to interpose the product while processing on double pieces output. Change of speed through a 2-position suitable and reliable mechanical selector. Stainless steel mechanical and adjustable flour duster activated through the motion of powered conveyor belt.

Versions pre-arranged for single pieces of dough output only: particularly suitable for large size bread output. Mechanical brush-type flour duster with independent motor for models with delivery on the front and with motion from the conveyor belt for the model with side outflow.



Versions pre-arranged for double pieces of dough output only: with front delivery conveyor belt divided in two parts, at a differentiated speed. Mechanical brush-type flour duster with independent motor.



**Standard configuration for SP with front output**

- 500-mm delivery belt
- Control panel on the left-hand side (operator in front of delivery conveyor belt)
- Machine without hopper for which an order is compulsory to be placed among the models shown on the following page

**Options/Accessories for SP with front output**

- 700-mm delivery belt
- Control panel on the opposite side
- Stainless steel outer paneling
- Rolling belt fitted on delivery conveyor belt to work soggy and sticky dough

**Standard configuration for SP with side output**

- 574-mm delivery belt
- Control panel on the right-hand side (operator in front of delivery conveyor belt)
- Machine without hopper for which an order is compulsory to be placed among the models shown on the following page

**Options for SP with side output**

- 1344-mm delivery belt
- 1540-mm delivery belt
- Control panel and conveyor belt on the opposite side



Detail of a 2-way delivery on the front and stainless flour duster



Detail of speed variation steering



Detail of control panel with piece counter



Detail of 1- and 2-way processing mechanical gear

PRESTAZIONI/PERFORMANCES									
TIPO/TYPE	MODELLI MODELS	PEZZATURE/DOUGH PIECES * g				Produzione oraria/ Hourly output		USCITA/OUTPUT	LUNGHEZZE DISPONIBILI/ AVAILABLE LENGTHS
		a 1 via / 1-way		a 2 vie / 2-ways		pz/ora pcs/hour			
		min	max	min	max	min	max		
1	SP/1	200	1700			650	1800	FRONTALE/FRONT	500 o/or 700 mm
	SP/1D	200	1500	40	500	650	3600	FRONTALE/FRONT	500 o/or 700 mm
	SP/1DL	200	1500	40	500	650	3600	LATERALE/SIDE	574 - 1344 - 1540 mm
2	SP/2	400	2650			650	1800	FRONTALE/FRONT	500 o/or 700 mm
	SP/2L	400	2650			650	1800	LATERALE/SIDE	574 - 1344 - 1540 mm
	SP/2D	400	2200	100	800	650	3600	FRONTALE/FRONT	500 o/or 700 mm
	SP/2DL	400	2200	100	800	650	3600	LATERALE/SIDE	574 - 1344 - 1540 mm
	SP/S2			100	600	1300	3600	FRONTALE/FRONT	500 mm
3 Solo su commessa/ Upon request only	SP/3	500	3000			650	1300	FRONTALE/FRONT	500 o/or 700 mm
	SP/S3			170	1300	1300	2600	FRONTALE/FRONT	500 mm

RITMO DI LAVORO REGOLABILE: per SP/1-2 da 650 a 1.800 battute/h. - per SP/3 da 650 a 1.300 battute/h.  
 ADJUSTABLE PACE OF WORK : for SP/1-2 from 650 to 1.800 strokes/hour - for SP/3 from 650 to 1.300 strokes/hour

\* Le pezzature min/max vengono fornite a titolo puramente indicativo e possono variare a seconda del metodo di lavorazione e del peso specifico della pasta / \* Min/max dough pieces are purely approximate and may vary according to the working method and the specific weight of the dough

ABBINAMENTI IN USCITA/OUTPUT COMBINATIONS		
TIPO DI USCITA/ TYPE OF OUTPUT	Lunghezza/Length	Abbinamenti consigliati/Suggested combinations
FRONTALE/FRONT	500 mm	Arrotondatrice conica AC / AC Conical rounder
FRONTALE/FRONT	700 mm	Filonatrice FE / FE Long loaf moulder Formatrici/Moulders: FOR-N/3CR - FOR-N/4CR
LATERALE/SIDE	574 mm	Arrotondatrice conica AC / AC Conical rounder
LATERALE/SIDE	1344 mm	Filonatrice FE / FE Long loaf moulder Formatrici/Moulders: FOR-N/3CR - FOR-N/4CR



SP Automatic volumetric divider

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Detail of HLR hopper with sliding grid



Detail of HLT hopper with tipping grid



Example of combination: SP/1D-UFM divider with AC rounder

**MODELS**

SP/1 UF	1-way volumetric divider, front output: 500 mm. Single dough pieces from 200 to 1700 g
SP/1D UF	1- or 2-way volumetric divider, front output : 500 mm. Single dough pieces (1-way) from 200 to 1500 g. Double dough pieces (2-ways) from 40 to 500 g
SP/1DL UL	1- or 2-way volumetric divider, side output: 574 mm. Single dough pieces (1-way) from 200 g to 1500 g. Double dough pieces (2-ways ) from 40 to 500 g.
SP/2 UF	1-way volumetric divider, front output: 500 mm. Single dough pieces from 400 to 2650 g.
SP/2 UL	1-way volumetric divider, side output: 574 mm. Single dough pieces from 400 to 2600 g
SP/2D UF	1- or 2-way volumetric divider, front output: 500 mm. Single dough pieces (1-way) from 400 to 2200 g. Double dough pieces (2-ways) from 100 to 800 g.
SP/2DL UL	1- or 2-way volumetric divider, side output: 574 mm. Single dough pieces (1-way) from 400 to 2200 g. Double dough pieces (2-ways) from 100 to 800 g.
SP/S2 UF	2-way volumetric divider, front output: 500 mm. Double dough pieces from 100 to 600 g.
SP/3 UF upon request only	1-way volumetric divider, front output: 500 mm. Single dough pieces from 500 to 3000 g.
SP/S3 UF upon request only	2-way volumetric divider, front output: 500 mm. Double dough pieces from 170 to 1300 g.

**TRAMOGGE/HOPPERS**

HLB	SP/1-2	Stainless steel round hopper with a dough capacity of 90 kg ( manual loading - type of protective cover: mobile plate)
HLT	SP/1-2	Stainless steel round hopper with a dough capacity of 280 kg (rear or side coupling with TILTI bowl elevator - type of protective cover: tipping grid).
HLR	SP/1-2	Stainless steel rectangular hopper with a dough capacity of 220 kg (rear or side coupling with TSPI self-tipping mixer up to 200 kg and TILTI bowl elevator. Type of protective cover: sliding grid).
HPR	SP/1-2	Stainless steel rectangular hopper with a dough capacity of 280 kg (or side coupling with TSPI 300H self-tipping mixer -Type of protective cover: sliding grid).
T	SP/1-2	Option: Teflon-coated hopper

N.B.: Eventuali ordini di sole tramogge potranno essere soddisfatti a condizione che la spezzatrice di nostra fabbricazione in possesso del cliente risulti già predisposta con comandi a 24 volt. In caso contrario, l'installazione potrà essere fatta solo dopo opportuna revisione della macchina. /

IMPORTANT NOTE: Any eventual order for hoppers may be placed only if the divider in customers' possession, manufactured by our company, has already been pre-arranged with a 24 Volt control panel. If not, installation will be carried out just after a properly accurate revision of the machine.

**TIPO DI USCITA/KIND OF OUTPUT**

UF	Short-length front output: 500 mm
UFM	Medium-length front output: 700 mm
UL	Short-length side output: 574 mm
ULM	Medium-length side output 1344 mm
ULL	Long-length side output: 1540 mm

**LATO COMANDI/CONTROL PANEL SIDE**

L	Left-hand side control panel on (standard)
R	Right-hand side control panel

**SPOVERO MOTORIZZATO INDIPENDENTE / INDEPENDENT POWERED FLOUR DUSTER**

N	With standard flour duster
Y	With independent powered flour duster

**TAPPETO ARROTOLATURA IN USCITA / OUTPUT ROLLING BELT**

N	Without rolling belt on output conveyor (standard)
Y	With rolling belt on output conveyor (additional)

**TIPO DI FINITURA / TYPE OF OUTER FINISHING**

PAINTED	White painted outer paneling (std)
SS	Stainless steel outer paneling



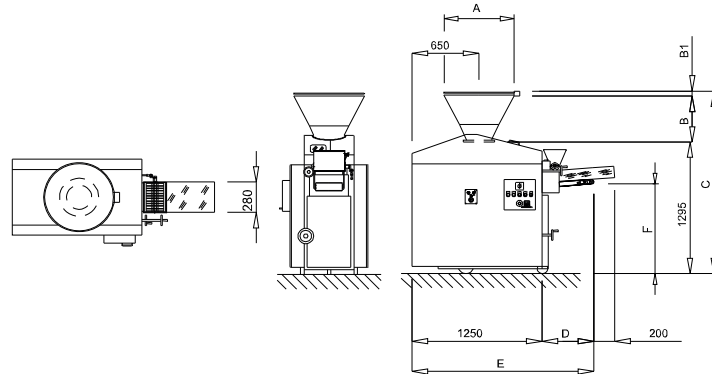
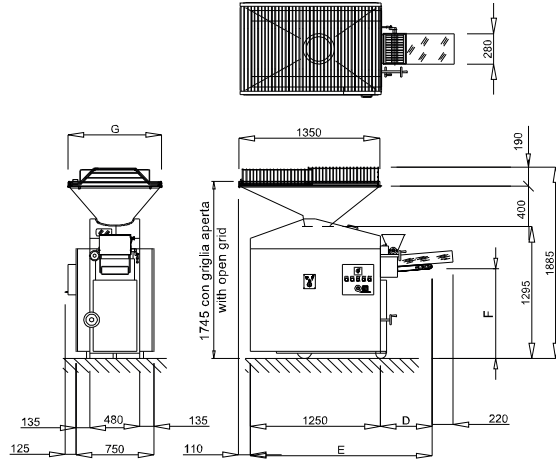
**SPEZZATRICE VOLUMETRICA SP CON USCITA FRONTALE**

Macchine 02\_010

**SP VOLUMETRIC DIVIDER WITH FRONT EXIT**

Machines 02\_010

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<b>TRAMOGGIA/HOPPER</b>								
ABBINAMENTO (lato carico)/COUPLING (inlet)	Mod.	Capacità/ Capacity	A (mm)	B (mm)	B1 (mm)	C (mm)	G (mm)	
carico manuale/manual loading	HLB	90 kg	Ø 675	460	30	1785		
con ESR-3M/with ESR-3M	HLT	280 kg	Ø 1270	550	40	1885		
laterale e posteriore ISE/FR-TWIN / side and back ISE/FR-TWIN	HLR	220 kg	/	/	/	/	900	≤ 200 kg
laterale e posteriore ISE/FR-TWIN / side and back ISE/FR-TWIN	HPR	280 kg	/	/	/	/	1200	> 200 kg

<b>TRASPORTATORE/CONVEYOR BELT</b>					
ABBINAMENTO (lato scarico)/COUPLING (outlet)	TIPO/TYPE	D (mm)	E (mm)	F (mm)	
AC - tutte/all types	MEDIO/MEDIUM	500	1750	780÷880	
FE "EUROPA" - FOR 3CR - FOR 4CR - FOR S 4C	LUNGO/LONG	700	1950	820÷930	

<b>DATI TECNICI/TECHNICAL FEATURES</b>		
Potenza installata/Installed power	kW	1,1
Potenza max assorbita/Max. absorbed power	kW	1,1
Massa/Mass	kg	650
Volume imballo/Packing volume	m <sup>3</sup>	2,7
Connessione elettrica/Plug coupling		3PH+Gr

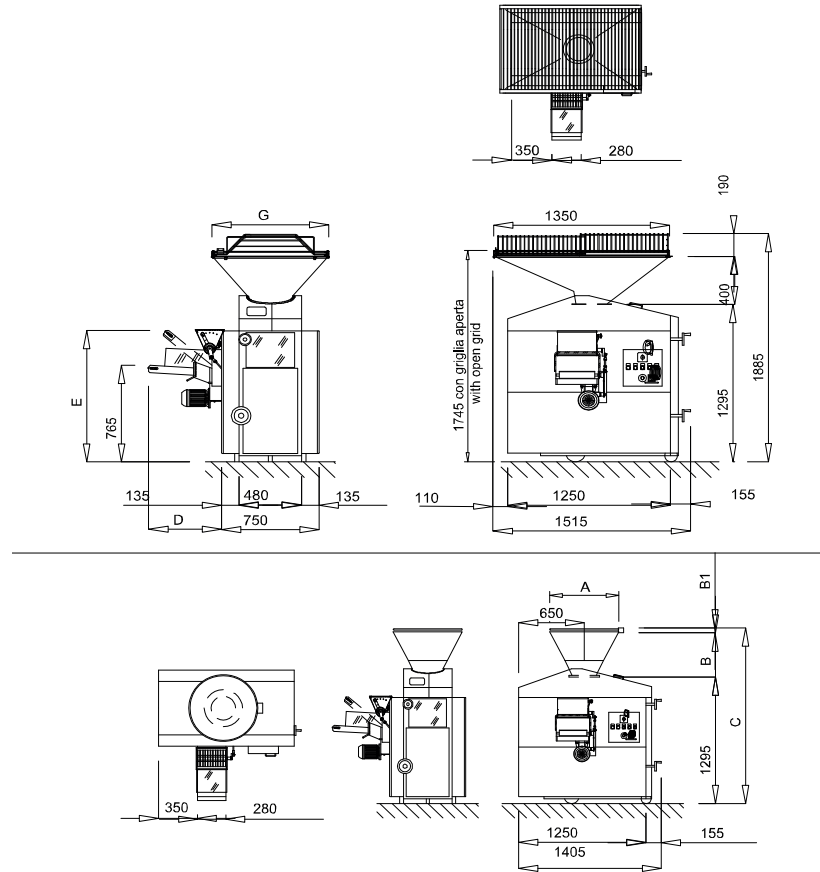
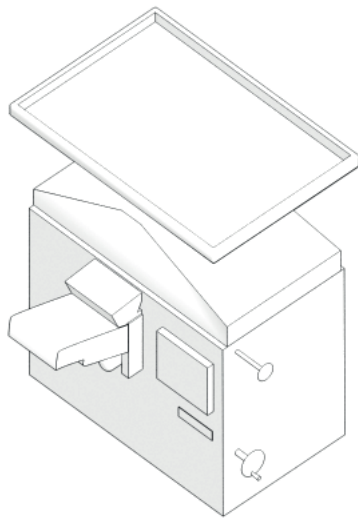


**SPEZZATRICE VOLUMETRICA SP CON USCITA LATERALE**

Macchine 02\_011

**SP VOLUMETRIC DIVIDER WITH SIDE EXIT**

Machines 02\_011



<b>TRAMOGGIA/HOPPER</b>							
ABBINAMENTO (lato carico)/COUPLING (inlet)	Mod.	Capacità/ Capacity	A (mm)	B (mm)	B1 (mm)	C (mm)	G (mm)
carico manuale/manual loading	HLB	90 kg	Ø 675	460	30	1785	
con ESR-3M/with ESR-3M	HLT	280 kg	Ø 1270	550	40	1885	
laterale e posteriore ISE/FR-TWIN / side and back ISE/FR-TWIN	HLR	220 kg	/	/	/	/	900
laterale e posteriore ISE/FR-TWIN / side and back ISE/FR-TWIN	HPR	280 kg	/	/	/	/	1200

<b>TRASPORTATORE/CONVEYOR BELT</b>			
ABBINAMENTO (lato scarico)/COUPLING (outlet)	TIPO/TYPE	D (mm)	E (mm)
AC - tutte/all types	CORTO/SHORT	574	1080
AT (carico posteriore e laterale 90°)/ AT (back and side 90° loading)	MEDIO/MEDIUM	1344	1450
FE-AT	LUNGO/LONG	1540	1687

<b>DATI TECNICI/TECHNICAL FEATURES</b>		
Potenza installata/Installed power	kW	1,47
Potenza max assorbita/Max. absorbed power	kW	1,47
Massa/Mass	kg	650
Volume imballo/Packing volume	m <sup>3</sup>	2,7
Connessione elettrica/Plug coupling		3PH+Gr

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