



DIE/37



Hexagonal shape divider

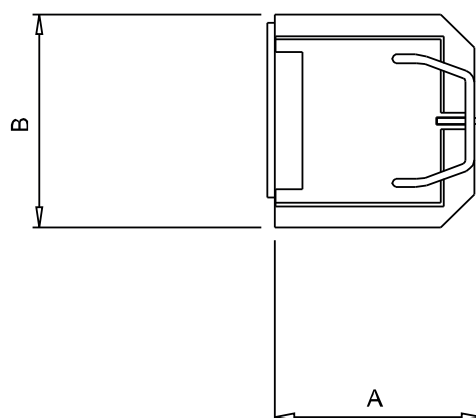
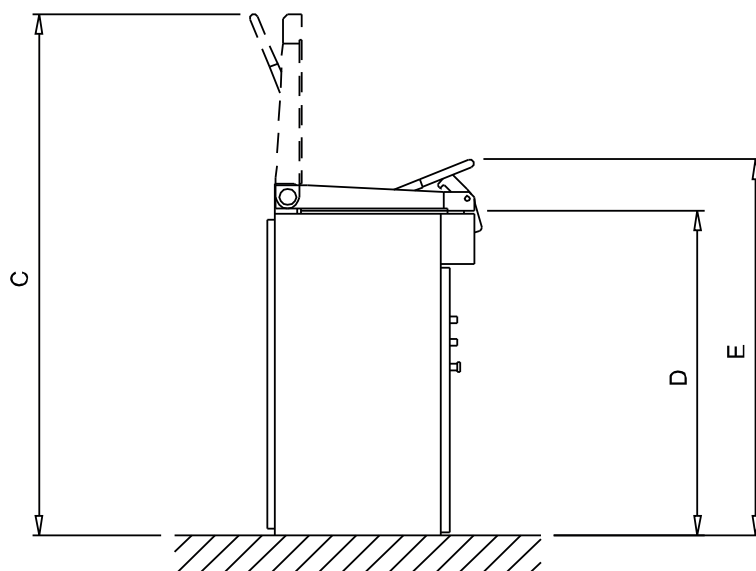
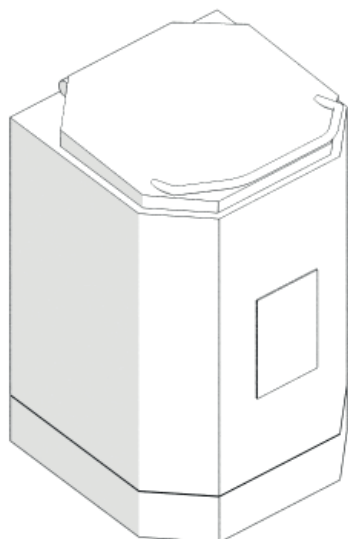
DIE/37 is a divider used mainly for making hexagonal-shaped pieces of dough, pre-set for the forming step to follow and able to make shapes of bread such as “rosetta”, “tartaruga” and so on.

Standard features

- Automatic hydraulic divider for 37 hexagonal-shaped divisions, height of hexagon: 57 mm (DIE/37) and 60 mm (DIE/37 M).
- Plate width: 65 mm.
- Painted steel structural frame.
- Bowl, cover and blades made of stainless steel.
- Polyethylene-coated bowl bottom suitable for food contact.
- 24 Volt low voltage control panel.
- Electronic device to adjust strength and time of pressing.
- Homogeneous flattening of dough pieces with a dividing degree of precision enabling the dough pieces to be extremely regular both in shape and weight.
- Fully automatic working cycle, including stop at the end of the cycle and opening of the cover.
- Bowl capacity and sizes of dough pieces: 5000 g (DIE/37) dough pieces ranging from 40÷130g and 5500 g dough pieces (DIE/37 M) ranging from 45÷150g.

MODELS

DIE/37	Automatic hydraulic divider for 37 hexagonal shapes - height of hexagon 57 mm, max. capacity of dough approx. 5000 g ; min.-max. dough piece size : 40÷130 g
DIE/37 M	Automatic hydraulic divider for 37 hexagonal shapes - height of hexagon 60 mm, max. capacity of dough approx. 5500 g , min.-max. dough piece size: 45÷150 g

**SPEZZATRICE IDRAULICA DIE/37****DIE/37 HYDRAULIC DIVIDER****DATI TECNICI / TECHNICAL FEATURES**

A	mm	625
B	mm	650
C	mm	1600
D	mm	995
E	mm	1150
POTENZA INSTALLATA / INSTALLED POWER	kW	1.2
POTENZA MAX ASSORBITA / MAX ABSORBED POWER	kW	1.2
MASSA / MASS	kg	340
VOLUME IMBALLO / PACKING VOLUME	m ³	1
CONNESSIONE ELETTRICA / PLUG COUPLING		3PH+Gr