

ESMACH 



CPC CPL

DIVIDER



STRENGTHS

A machine suitable for dividing dough into equal parts with high weight precision.

High precision in dividing intended for large productions.

also excellent for panettone

easy to clean

compact and silent

excellent to combine with other equipment (moulder or helical) to get a mini line that replaces the group

the possibility of combining the carpet with the additional tile allows you to create excellent closures for the balls.



FEATURES

Stainless steel cylinder

Electronic speed regulation

Electronic weight adjustment

30 kg hopper with Teflon coating

Independent motorized conveyor belt

Petrol green ribbon

Electronic piece counter

Power supply 400 volts/3PH/50-60Hz

Stainless steel casing

Single cylinder size 900/2500 pcs/h

Twin cylinder size 1800/5000 pcs/h





CONTROL PANEL

OPTIONALS



Pressure hopper

Extractor roller

Flour duster with adjustment of the quantity of flour released

Additional lubrication for drum with tap

“Start and stop” pushbutton panel for remote control and power take-off

Under carpet scraper

«AI» touch screen (without arm)

White ribbon

Compressed air extraction system

Two-channel rounding device (standard on mode. CPL)

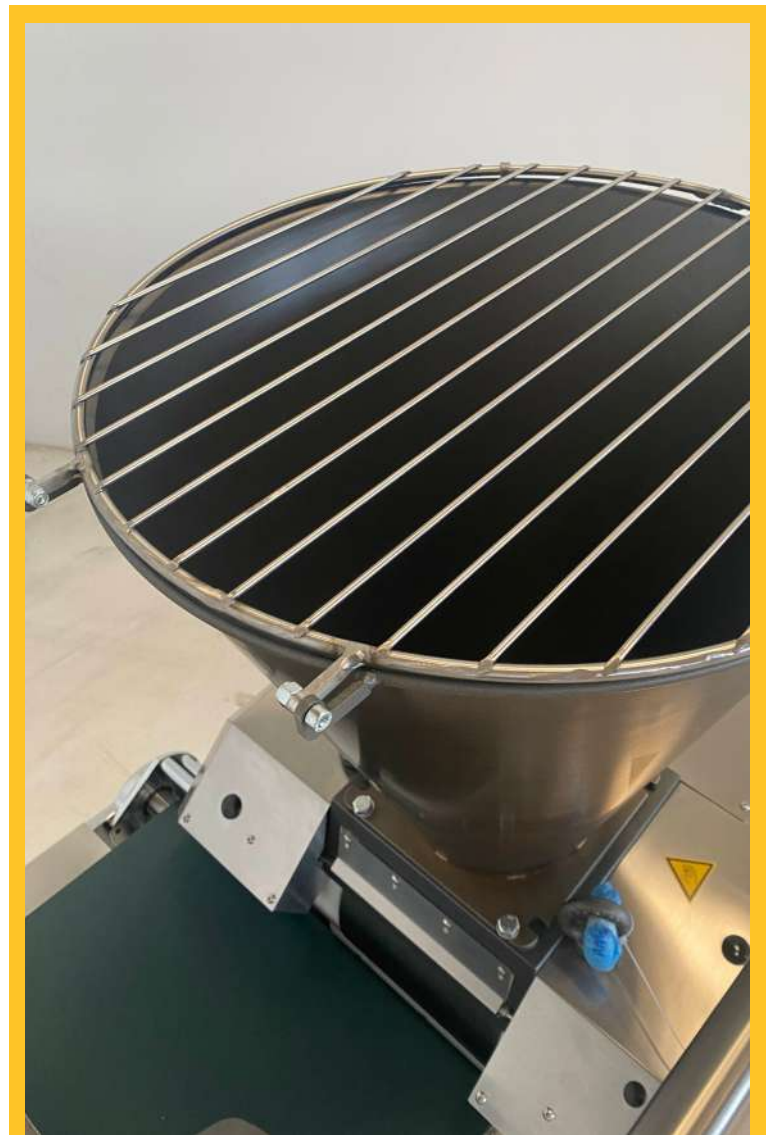
Connectable



Flour duster-Optional



Scraper-Optional



PLUS



Accuracy ± 2 gr.

*suitable for highly hydrating
doughs*

*Teflon-coated hopper which makes the
dough slide uniformly into the cutting
unit*

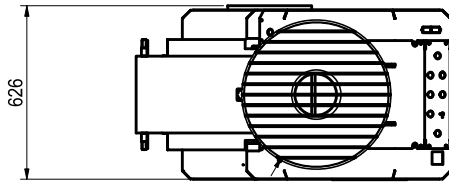
*It can be folded easily and takes up little
space*

*mounted on wheels which facilitates
movement*

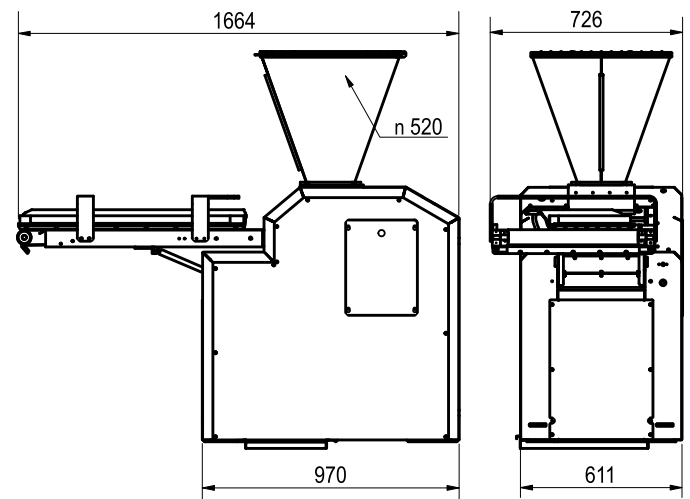
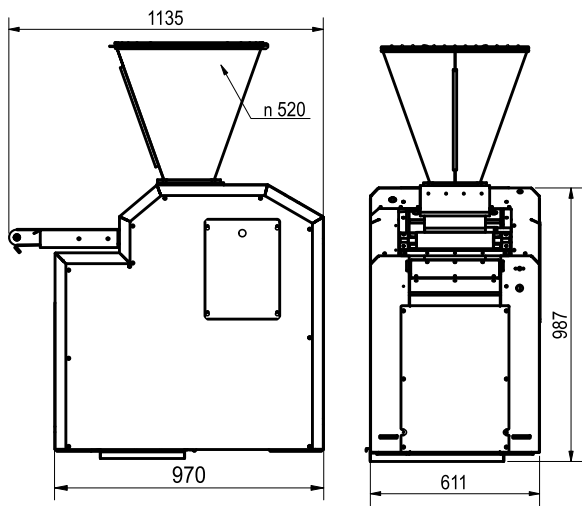
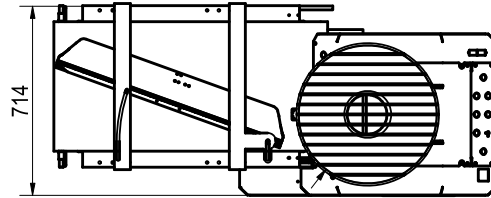


DIMENSIONS

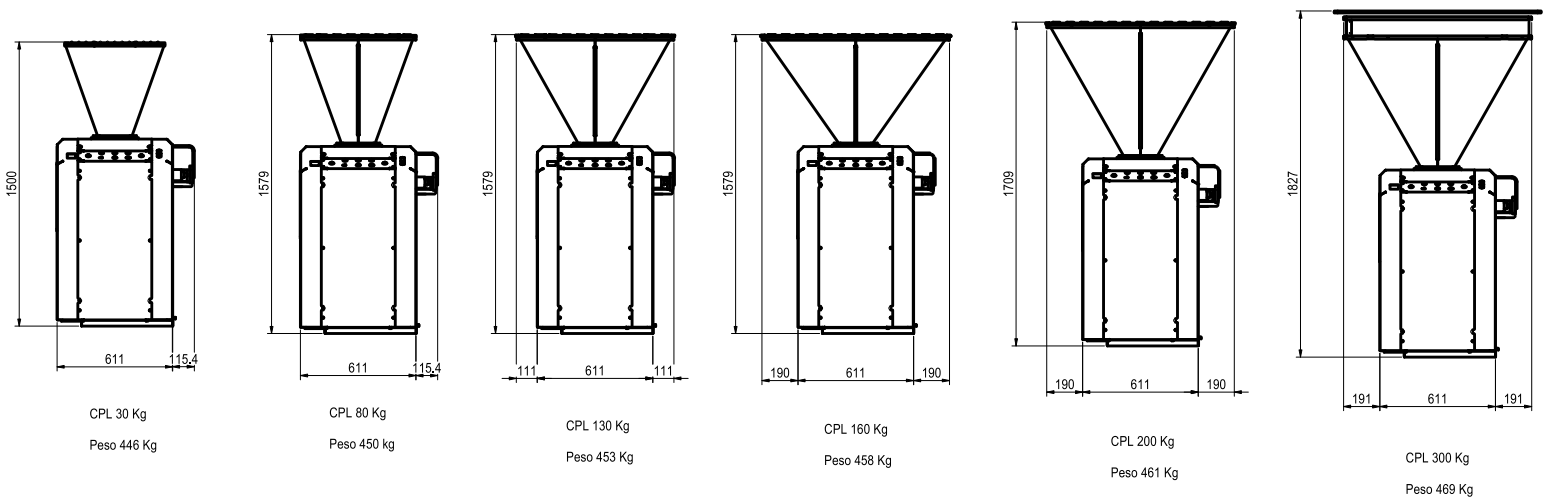
CPC



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HOPPER SIZE-WEIGHT



*More information available in the catalog



ESMACH

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