



DIE/37 - DIE/37 M Hexagonal shape divider

The DIE/37 is an automatic hydraulic divider mainly utilised to prepare the hexagonal-shaped pieces of dough for the following moulding of bread like "rosetta", "tartaruga", etc.

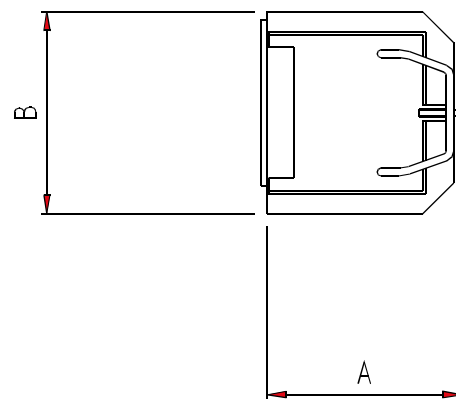
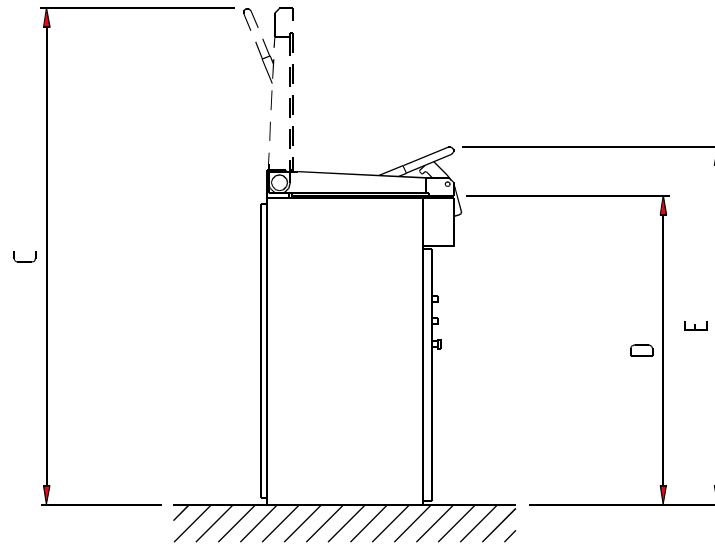
• Features

- Automatic hydraulic divider for 37 hexagonal portions with side length 57 mm. (DIE/37) or 60 mm. (DIE/37 M).
- Painted steel structure.
- Stainless steel bowl, lid and blades.
- Bottom part of the bowl coated with polyethylene suitable for food contact.
- 24V low voltage electric control panel.
- Electronic devices to adjust pressure time and strength.
- Dough pressure adjustment enabling to process also delicate products without prejudice for the following leavening.
- Uniform spreading of dough and very precise cut to obtain portions having extremely regular shape and weight.
- Completely automatic work cycle, including stop at the end of each cycle and lid opening.
- Bowl capacity: gr. 3800 (DIE/37) or gr. 5000 (DIE/37 M).
- Electrical power supply: V. 400/3/50Hz (different voltages on request).

This machine complies  regulations.

MODEL	Ref.	Description	Price €
DIE/37	04730002	Hydraulic automatic divider for 37 hexagonal portion division - side mm. 57, approx. maximum dough capacity gr. 3800.	
DIE/37 M	04730102	Hydraulic automatic divider for 37 hexagonal portion division - side mm. 60, approx. maximum dough capacity gr. 5000.	

SPEZZATRICE IDRAULICA – DIE/37	Macchine_2002/034
HIDRAULIC DIVIDER – DIE/37	01/10/01



DATI TECNICI – TECHNICAL FEATURES		DIE/37
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
PESO – WEIGHT	kg	340
VOLUME IMBALLO – PACKING VOLUME	m ³	1
CONNESSIONE ELETTRICA – PLUG COUPLING		3PH+Gr