

## Piston volumetric divider - DVP

The volumetric piston dividers DVP are fitted with all latest safety features for their intended professional use. All parts which come into touch with dough are made of stainless steel, a contribution to hygiene and optimum ease of operation together with their very practical loading level.

The principle of this machine is that the dough is sucked in through inverted troughs on the evacuation belt during the depression phase by means of a piston in a oscillating chamber. The dough pieces are shaped by an incorporated shaper. The DVP volumetric dividers ensure perfectly regular weight of dough pieces. They can be used at varying speed for production of 900 to 1800 pieces of dough per hour, thus adapting themselves perfectly to your requirements. Their flexibility in daily use is heightened by the option of five models (DVP 1 to 5) which can produce pieces of dough in a range of 50 to 1,000 g. Adapted for soft dough (French type). The moulding device is suitable for French type dough The flour duster is mandatory if there is no rounding device on the out-feed conveyor belt. The DVP can be delivered with options that include a rounder on the left or right output belt or with the mechanical flourer. If fitted with one of the ballmakers, it must be fitted with the mechanical flourer.

### Standard model

The DVP is equipped of a connection for intermediate automatic proofer RTM and Delta.

### Construction

- Motor power 1.5 kW
- Stainless steel hopper takes 160 kg of dough
- Loading height 1540 mm for open hopper, 1720 mm for closed hopper
- Stainless steel piston and drum
- Safety grid on hopper
- Dough piece counter ABS cover
- Volume and output adjusted at the front of the machine
- Mounted on castors
- Output: 900 to 1800 p/h
- Supply voltage : open hopper :three phase 400 V 50 H,
- Closed hopper : three phase 400 V + N 50 H



DVP with open hopper



DVP with closed hopper

Model with open hopper - 160 kg dough			
Reference	Model	Min.-max. dough piece weight	
99102211	DVP 1	50-400g	
99102221	DVP 2	60-400g	
99102231	DVP 3	80-500g	
99102301	DVP 4	100-800g	
99102302	DVP 5	150-1000g	

Model with closed hopper - 160 kg dough			
Reference	Model	Min.-max. dough piece weight	
99102213	DVP 1	50-400g	
99102223	DVP 2	60-400g	
99102233	DVP 3	80-500g	
99102303	DVP 4	100-800g	
99102304	DVP 5	150-1000g	

Reference	Option
99100130	Shaping device on left output belt
999100133	Shaping device on right output belt
13036020	Powered flour duster

Integrated compressor for all closed hopper model