

# Divimax



- **Divides the effort**
- **Produces a maximum number of containers**
- **In a minimum of space**
- **Provides ergonomics** on a physically demanding workstation
- **Groups and folds** up to 7 dough pieces of 1580 g directly onto the output conveyor
- **Calibrates** containers from 2 kg to 11 kg
- **Produces** up to 327 containers/hour

Stainless steel hopper with a capacity of 160 kg

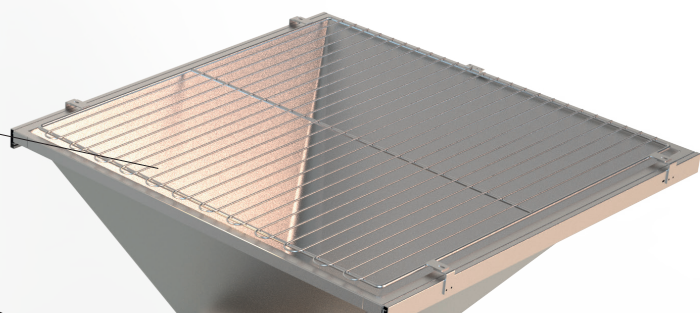
**Optional:** Teflon-coated stainless steel hopper

**Optional:** Hopper with a capacity of 200 kg

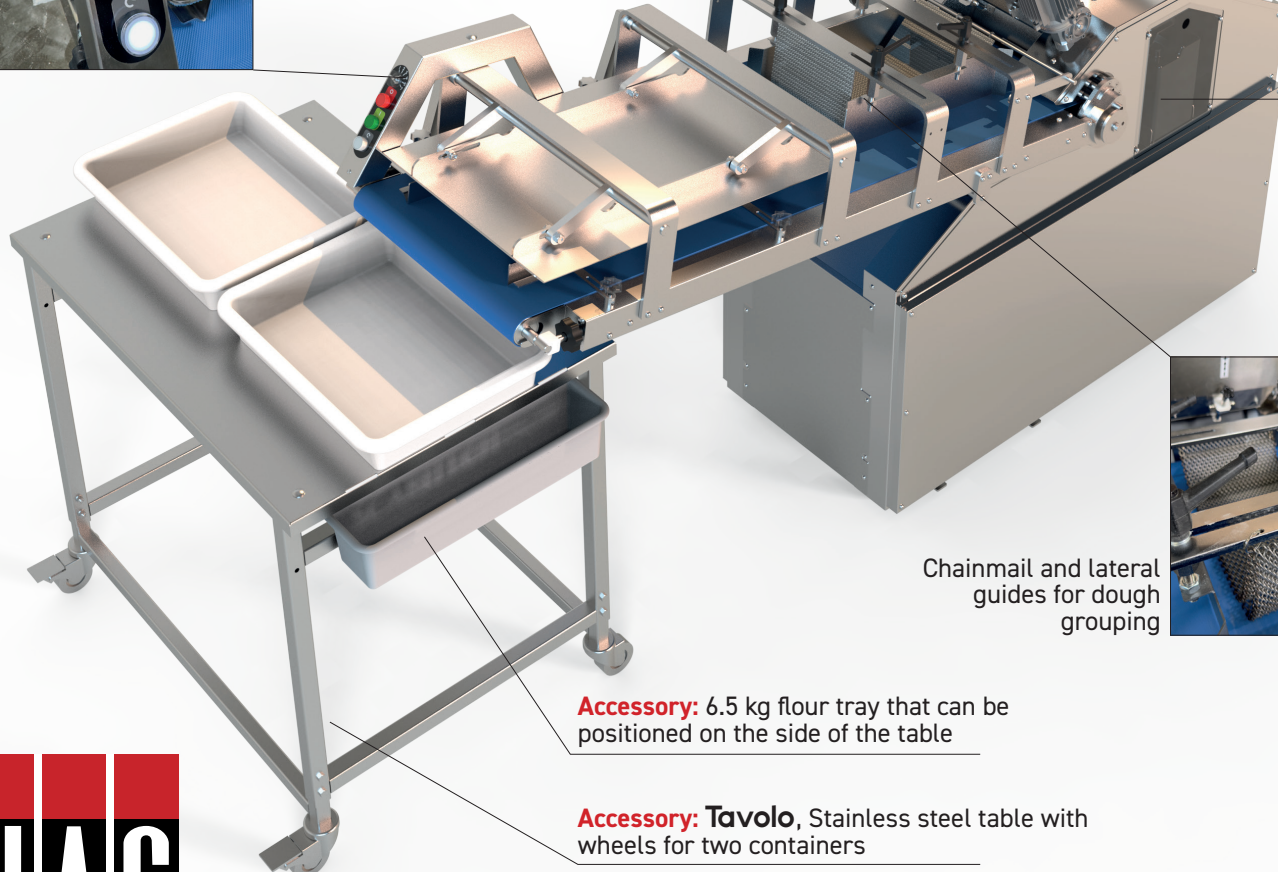
Flour dispenser with adjustable flow and independent motor



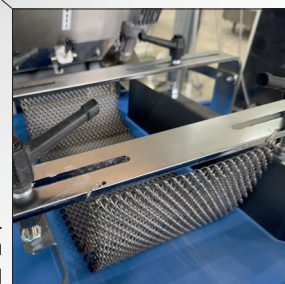
Simple and ergonomic control panel with selection of the number of dough pieces per container



Closed-circuit oiling system



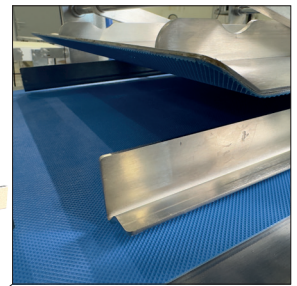
Chainmail and lateral guides for dough grouping



**Accessory:** 6.5 kg flour tray that can be positioned on the side of the table

**Accessory: Tavolo,** Stainless steel table with wheels for two containers

Protective grid on sliding rails



Adjustable top calibration plate and side guides

Manual weight adjustment



**Optional:** Electric weight adjustment



Weight adjustment calculation table based on the number of dough pieces and the total desired weight.

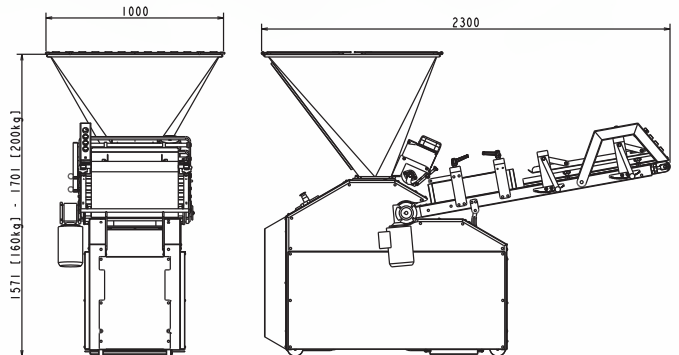


Choice : Type of power supply  
 • 400V three-phase  
 • 230V three-phase **(optional)**

Motorized polyurethane conveyor adjustable in height

### CARACTERISTIQUES

Minimum/maximum container weight in kg	2/11
Maximum capacity in containers/hour	327
Number of dough pieces/hour in single dough mode	1200
Minimum/maximum dough hydration rate	60/75
Motor power in kW	2,2
Power supply type in V	400 three-phase
Weight in kg	530
Footprint in m <sup>2</sup>	2,3
Manual weight adjustment	•
Stainless steel body	•
Stainless steel drum	•



CONTAINER WEIGHT IN KG	NUMBER OF DOUGH PIECES/CONTAINER	CAPACITY/H	DIVISION TIME OF A 160KG HOPPER IN MIN	DIVISION TIME OF A 200KG HOPPER IN MIN
2	2	327	14	17'30
3,5	3	240	12	15
7	5	156	9	11'25