

# Australian Bakery & Pizza

Importers and Distributors



## OEM BM/2 Portioning Machine



### Portioning

The BM/2 volumetric Divider works introducing up to 30-35 kg unleavened dough in the top hopper, and after choosing and positioning the cone, corresponding to the desired weight in grams, the portioning begins.

The portion weight can be set between 50 and 300 grams with a 10% maximal tolerance. The spread depends on the weight of the chosen portion and on the dough quantity in the hopper. To keep the same pressure at very good levels, the production cycle provides for the steady supply of dough during the process.

The machine is delivered with standard a equipment of 3 cones by choice. The productivity per hour reaches 1200 portions/hour.

OEM BM/2 Portioning Machine		
<b>Dimensions</b>	47.5 x 76.5 x 74cm [WxDxH]	
<b>Tank Capacity</b>	30 kg	
<b>Electrical</b>	240V, Single Phase, 10amp	
<b>Net Weight</b>	101 kg	
Cone Specifications		
Cone Code	Diameter	Dough Weight
AH/22	4.5cm	90 - 130g
AH/23	5.0cm	120 - 160g
AH/24	5.5cm	150 - 190g
AH/25	6.0cm	180 - 220g
AH/26	6.5cm	210 - 250g
AH/44	7.0cm	240 - 280g

**Your Bakery/Pizza Equipment Specialists.**

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