Auto Volumetric Divider—Bertrand Puma

Precision machinery manufactured by a precision company.

The machines of this range are automatic dough dividers with manually or automatically closing hopper.

Usage

Machines of the Bertrand Puma dough divider range are designed for bakery and pastry applications, which excludes all other types of use.

The use of an automatic dough divider allows the division of different dough types, respecting the dough.

Construction

✓ The volumetric dividing is assured by a bronze piston.
✓ The welded meccano frame is very strong and mounted of castors.
✓ The hopper is of coated steel (inside) and has a standard capacity of 160 kg dough.
✓ The manual cover is made of a metallic plate which is fixed by a tight stirrup by a hand wheel.
✓ The automatic cover is a motorized sliding trap, waterproofing between the cover and the hopper is assured by an inflatable joint.
✓ The flour duster is a driven brush by the main motor of the machine.

Model		HT 2100	HT 2200	HT 2100 A	HT 2200 A
Hopper Capacity (Kg)		210	210	210	210
Manual Closing Hopper		Yes	Yes		
Auto Closing Hopper				Yes	Yes
Adjustable Output			Yes		Yes
Dimensions [mm]	Width	840		840	
	Height	2040		2090	
	Depth	11832		1770	
Depth + Outfeed		2165			
Weight (Kg)		800	800	900	900
Power (Kw)		1.5	1.5	1.5	1.5

50 - 52 NORCAL ROAD, NUNAWADING, VICTORIA. 3131
+61 3 9878 6900 +61 3 9878 6966 sales@abpatlas.com.au