



## Dough Processing Machine (Cutting & Scaling)

This divider is ideal for scaling soft and delicate dough without overworking it, thanks to its suction cutting system that gently handles the dough. It features a closed lubrication circuit with oil recovery and filtering, an adjustable automatic flour duster, and a stainless-steel hopper with optional Teflon coating. Weight adjustment can be done electrically via a touchscreen or manually. The V2 model operates in two parallel rows and offers an optional doubling system for double-size pieces. Constructed with durable materials, including a chrome-plated steel dividing drum and anticorrosive piston, it is suitable for automatic production lines with minimal daily cleaning required. Optional larger hoppers and additional features are available.

### Overview

- Suitable for scaling soft and delicate dough
- Divider does not overwork the dough
- Suction cutting system:
  - Does not squeeze the dough
  - Sucks up and expels the dough
- Closed lubrication circuit with oil recovery and filtering
- No daily cleaning operations required
- Adjustable automatic flour duster
- Recommended for use with automatic production lines

### Weight Adjustment

- Electrical device with display on control panel
- Manual adjustment with flywheel at the back of the divider
- Weight adjustment via PLC controlled touchscreen

### Construction & Materials

- Stainless steel hopper with optional Teflon coating on the inside
- Main chassis made of steel
- Dividing drum made of chrome-plated steel
- Piston chamber made of stainless steel
- Anticorrosive piston
- Covers made of stainless steel

## Operational Features

- V2 model works in 2 parallel rows
- Optional patented doubling system for double-size pieces
- Larger hoppers available upon request
- AC inverter is standard
- Optional dough twisting system
- Counter and on/off button for flour duster
- 24V control board
- Easy motion operation
- Piston stops at discharge position when the machine stops
- Motor power transfer via pulley and belt system
- Standard hopper capacity: 70kg, optional 140kg hopper

Technical Specifications	Unit	PVD-M
Control Type		Manual
Number of Pistons	N	1
Capacity	pcs/h	1560 - 2160
Weight Range	gr	50 - 200 100 - 600 250 - 1000
Piston Diameter	Ø mm	70 - 110 - 130
Funnel Capacity	kg	70 - 140
Voltage	V	<b>Compatible in the U.S.</b>
Electrical Power	kW	
Dimensions	A mm B mm H mm H1 mm a mm b mm c mm	950 1380 1580 1085 600 1030 930 - 1050
Weight	kg	450

## Product Applications

- Perfectly Portioned Dough Pieces
- Achieve consistent, precisely weighed dough pieces ranging from 100-600 grams, ideal for a variety of baked goods.
- Ready for Baking: The dough pieces are perfectly portioned and ready to be used for making bread, rolls, pizzas, pastries, and other baked products.
- Maintained Dough Integrity: The cutting process ensures that the dough remains soft and airy, retaining its quality and texture for superior end products.
- Versatile Baking Applications: These dough pieces can be used in both artisanal and commercial baking, providing flexibility for creating a wide range of baked items.
- Efficient Production: The machine's high-speed cutting capability ensures a steady supply of dough pieces, keeping up with the demands of high-volume baking environments.
- Consistent Quality: Each dough piece is cut to the same weight and size, ensuring uniformity in the final baked products, which is crucial for professional baking standards.
- Hygienic Preparation: The stainless-steel construction ensures that the dough pieces are prepared in a clean and sanitary environment, ready for further processing or baking.

