



- Pieces of uniform size without rough-handling the dough thanks to the special weighing system
- A device is used to adjust the number of pieces produced per hour
- The electric weight adjustment is located in the control panel
- Oil loaded from an outside tank
- Automatic lubrication of the mechanical parts
- Closed circuit lubrication of the volumetric cutting unit
- Exhausted oil collection tank capacity 10 litres
- Stainless steel hopper with flow adjustment
- Synthetic outfeed belt with adjustable height
- Socket for coupling to other machines
- Mounted on wheels
- The machine has a counting function which automatically stops it when the desired number of pieces is reached
- The electric system is graded protection class IP 55; the motor is class IP 44

**The machine is built to comply with the accident prevention, hygiene and electric standards in force**  
**USE OTHER THAN THOSE ENVISAGED BY THE MANUFACTURER ARE FORBIDDEN WITHOUT THE LATTER'S AUTHORIZATION**

# V

## PISTON-TYPE VOLUMETRIC DIVIDER WITH SINGLE BELT

# pietrobeto

BAKERY AND PASTRY EQUIPMENT

### TECHNICAL FEATURES

Model	Installed power (kW)	Voltage (V/hz/f)	Weight range (g)	Hourly production (n° pieces)	Weight (kg)
V2 (2 pistons)	2	230/50/3+E 400/50/3+E 220/60/3+E	40÷300	1680÷4440	550
V5	1.7		80÷700	840÷2220	550
V10	1.7		160÷1200	840÷2220	550
V15	2		320÷1800	840÷2220	550

### FUNCTIONING

After having tipped the dough in the hopper, a volumetric dividing system controlled by the main control panel cuts a series of dough pieces of the same weight depositing them in the outfeed belt.

The main control panel allows to:

- set the required dough weight.
- select the stroke-counter to stop the machine.

With push button "+" and "-" located in the control panel adjust the weight of the pieces.

Dimensions in millimeters (*machine with a 65 Kg hopper*)

