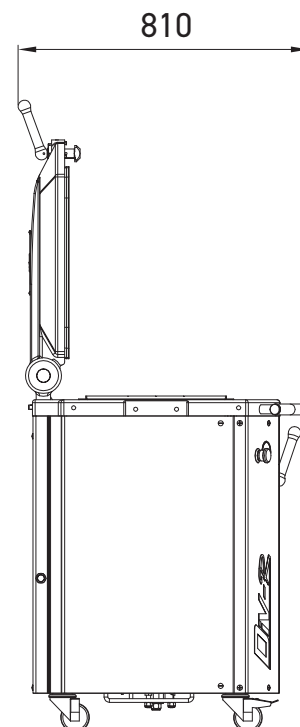
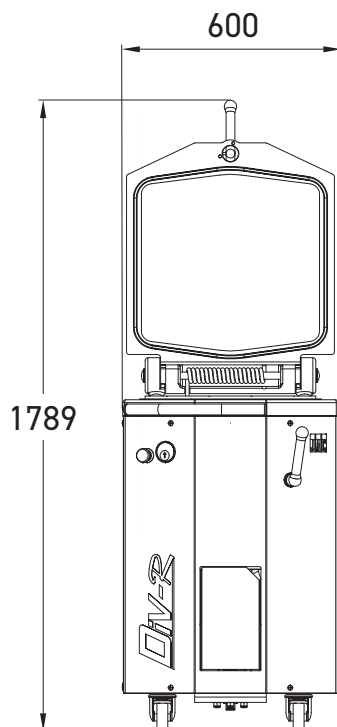


# DIV DIV-R

- ✓ Increased productivity
- ✓ Simplified cleaning
- ✓ Silent (-65dB)
- ✓ Adjustable pressure (only on DIV-R)
- ✓ Stainless steel exterior
- ✓ 16 or 20 divisions

Up to 900 pieces an hour





**Sharpened stainless steel knives**  
Includes automatic retraction for easy maintenance



**DIV-R**  
**Adjustable pressure**  
Prevents de-gassing of the different types of dough.



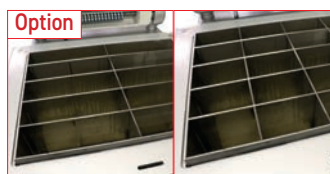
**DIV / DIV-R**  
**Easy Clean** technology  
This extremely tough treatment is impregnated into the material; its exceptional non-stick qualities improve over time.



**DIV-R**  
**Flour splash prevention system**  
Prevents flour dispersal.



**DIV / DIV-R**  
**Stainless steel tank**  
For optimum hygiene and easy maintenance



**10 / 20 divisions**  
Allows working in 10 divisions (230mm x 75mm) or 20 divisions (115mm x 75mm)

**FEATURES**

**DIV 16** ● **DIV 20** ● **DIV 20** ■

Dimensions of square tanks (L x W x H) in mm	n/a	n/a	460 x 387 x 125
Dimensions of heads (L x W) in mm	n/a	n/a	115 x 75
Dimensions of round tanks (L x W x H) in mm	464 x 125	464 x 125	n/a
Min/max weight of dough pieces in grams	125 / 1.125	100 / 900	150 / 950
Capacity of tanks in kg	18	18	19
Min / max weight in grams in 10-division position	n/a	n/a	300 / 1.900
Automatic knife retraction	•	•	•
Motor power in kW	1,5	1,5	1,5
Net weight (in kg)	260	260	260
<b>Easy Clean</b> technology	n/a	n/a	•

**CHOICES**

Power supply	230V three-phase 400V three-phase	230V three-phase 400V three-phase	230V three-phase 400V three-phase
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**OPTIONS**

Protection handle	•	•	•
10 / 20 divisions	n/a	n/a	•
<b>Easyflour</b>	n/a	n/a	•
Power supply 230V single phase 50-60Hz (not compatible with 10/20 divisions option)	•	•	•
Power supply 230V-380V Three-phase 60Hz	•	•	•
Wood case packing	•	•	•

**FEATURES**

**DIV-R 16** ● **DIV-R 20** ● **DIV-R 20** ■

Dimensions of square tanks (L x W x H) in mm	n/a	n/a	460 x 387 x 125
Dimensions of heads (L x W) in mm	n/a	n/a	115 x 75
Dimensions of round tanks (L x W x H) in mm	464 x 125	464 x 125	n/a
Min/max weight of dough pieces in grams	125 / 1.125	100 / 900	150 / 950
Capacity of tanks in kg	18	18	19
Min / max weight in grams in 10-division position	n/a	n/a	300 / 1.900
Flour splash prevention system	•	•	•
Automatic knife retraction	•	•	•
Adjustable pressure	•	•	•
Flour recovery	•	•	•
Protection handle	•	•	•
Motor power in kW	1,5	1,5	1,5
Net weight (in kg)	265	265	265
<b>Easy Clean</b> technology	n/a	n/a	•

**CHOICES**

Power supply	230V three-phase 400V three-phase	230V three-phase 400V three-phase	230V three-phase 400V three-phase
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**OPTIONS**

10 / 20 divisions	n/a	n/a	•
<b>Fullmatic Easyflour</b>	n/a	n/a	•
Power supply 230V single phase 50-60Hz (not compatible with 10/20 divisions option)	•	•	•
Power supply 230V-380V Three-phase 60Hz	•	•	•
Wood case packing	•	•	•