

OPERATION

Insert the finished dough in the hopper (up to 160 Kg)

Close the lid and gently tighten the hand wheel, do not over tighten.

Turn on the air compressor which will maintain a constant pressure during the dividing cycle

It is an "air blanket" which replaces the dough as it is divided.

It is a pendulum system which activates two pistons inside a pivoting turret

The first piston under the hopper goes down and by gravity; the dough fills the cavity to the exact desired amount.

The weight adjustment is done by adjusting the stroke of the piston.

With the filled cavity, the turret rotates by half a turn (the dough is cut during this rotation by a fixed blade) and then is indexed in such a manner as being in front of the dough ejector plate.

The piston then goes up thanks to the cam under the turret and the dough is ejected onto the conveyor belt.

As the first piston goes up, with the pendulum system, the second piston, under the hopper, goes down, filling up with dough.

Each moving part of the machine is mechanically controlled.

