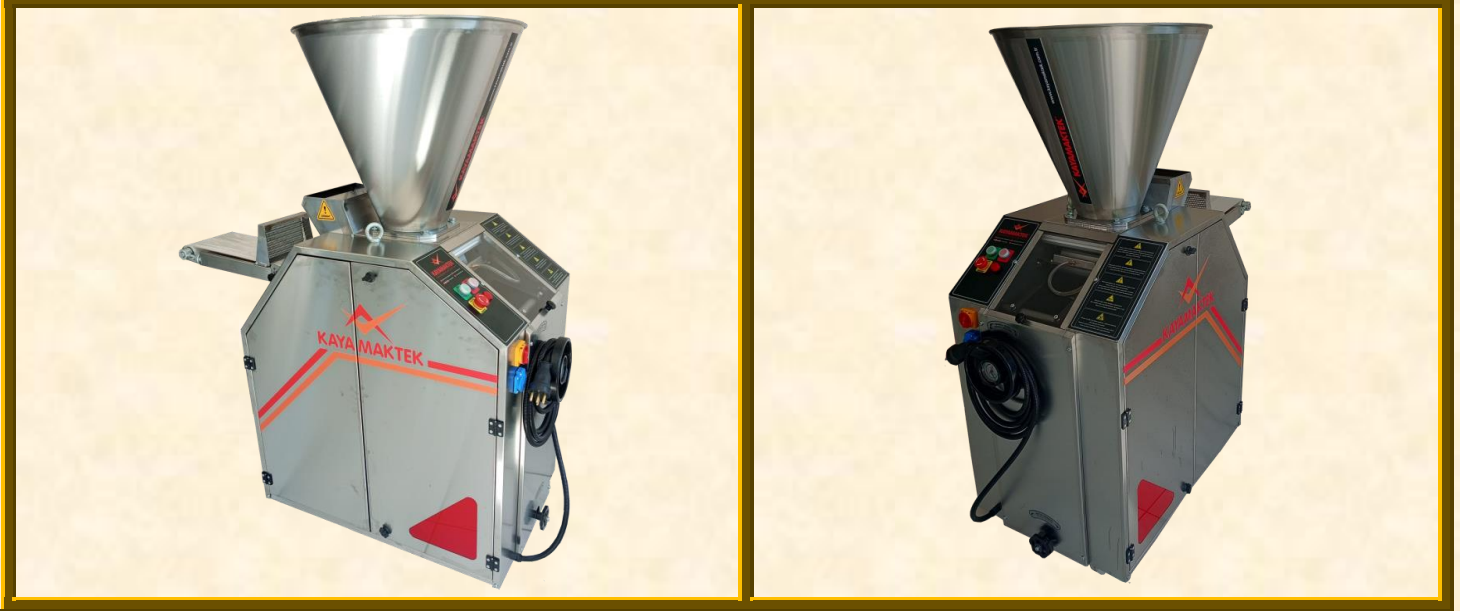


## BAKERY DOUGH VOLUMETRIC DIVIDER (SERIAL: KES)



This is a machine ,that divides the dough placed in its hopper into desired weights.

With this machine , the dough which is taken from the mixer and placed in the hopper by hand, is divided into pieces in the desired weights and than transfered to the dough rounding machine automatically.

Weight sensitivity is +/-5%.

The hopper and the machine body covers are made of stainless steel.

The dough delivery band complies with the food regulations.

This machine can be manufactured having single piston or double pistons , according to the desired production capacity.

TECHNICAL SPECIFICATION	MODEL KES-1	MODEL KES-2
Number of Pistons	1 pc (single piston)	2 pcs (double piston)
Dough Cutting Weight / Piston Diameter	KES-1-60 20-200gr/ Ø60mm KES-1-80 40-330gr/ Ø80mm KES-1-90 50-350gr/ Ø90mm KES-1-110 100-600gr/ Ø110mm KES-1-130 150-1000gr/ Ø130mm	KES-2-60 20-200gr/ Ø60 KES-2-80 40-350gr/ Ø80 KES-2-110 100-600gr/ Ø110
Machine Capacity (min-max)	1800-2400 pcs/hour	3600-4800 pcs/hour
Hopper Capacity (Standard)	50 Kg	50 Kg
Machine Dimensions (Width / Lenght / Height)	59cm/140cm/154cm	Upon Design
Dough Delivery Belt Width	21cm	Upon Design
Dough Delivery Belt Exit Height	69cm/102cm adjustable	69cm/102cm adjustable
Standard Dough Weight Adjustment	Manuel-via Hand Wheel	Manuel-via Hand Wheel
Machine Electrical Feeding	380V 50-60Hz 3 Phase	380V 50-60Hz 3 Phase
Machine Electrical Power	1.5 Kw	Upon Design
Machine Total Weight	360 Kg	Upon Design

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**OTHER :**

- . While the machine is running , the stroke of the machine piston / pistons can be adjusted by means of a hand wheel on the machine and a scale on the hand wheel. Thus , the desired dough cutting weight of the machine can be easily adjusted.
- . The machine performs the cutting process via an oil application system. There is an oil reservoir in which foodgrade oil to be placed, and an oil pump that performs automatic lubrication during operation. Lubrication is applied to two different points. 1. Inside the piston cylinder 2. Piston dough discharge section.
- . This machine has a dough delivery band which accords to the food processing regulations.
- . A flour chamber and a flour sweeping wheel inside this chamber were designed on the dough delivery band. In this way the flour is continuously sprinkled on the dough delivery band.
- . The dough feeding hopper (made from stainless steel) can be easily disassembled and separated from the machine easily and thus can be easily cleaned.
- . There is a belt and pulley tensioning system on the main motor , to be intervened from outside the machine body without opening of the covers.
- . The machine body is placed on 4 wheels , so it can be easily moved , replaced and the subfloor can be easily cleaned.
- . One 220 Volt monophase socket is placed and connected on the machine so any extra energy can be supplied to the electronic weighing machine etc through this socket.
- . A phase protection relay is placed and connected to the electric system of the machine , so that reverse operation of the machine is automatically prevented in case of unintentional different phase feeding to the machine.
- . An emergency stop button is designated on the machine.
- . There are safety switches that prevent the machine from unintentional operating when the covers of the machine are on the open position.

**OBSIONNEL SPECIFICATIONS:**

- . Extra Hopper Capacity
- . Hopper with Teflon coated
- . Speed Inverter for the Piston Speed
- . Automatic Machine stopping and alarming system in case of exhaustion of the lubrication oil.

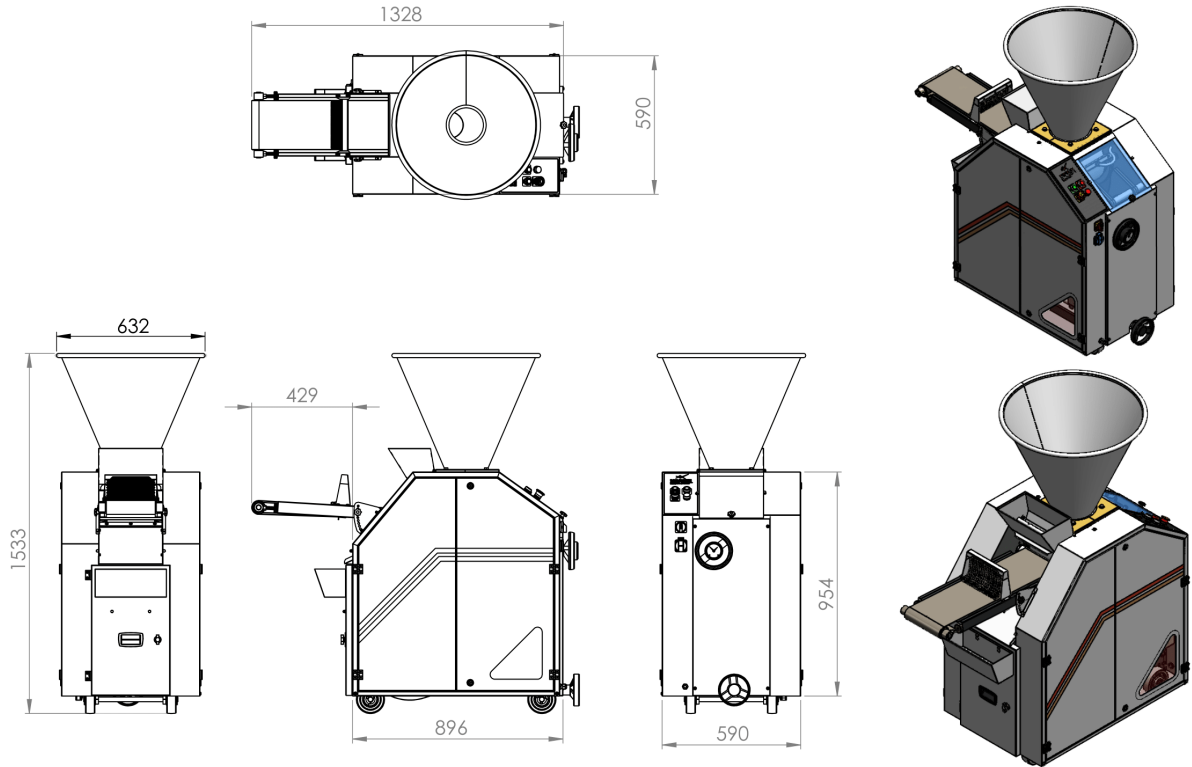
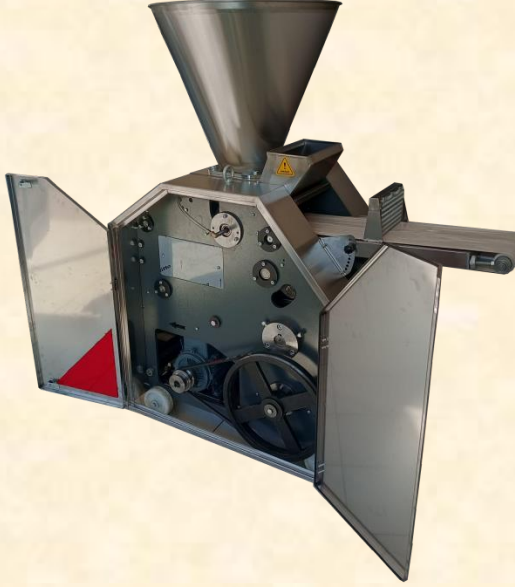
**ADDITIONNEL :**

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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