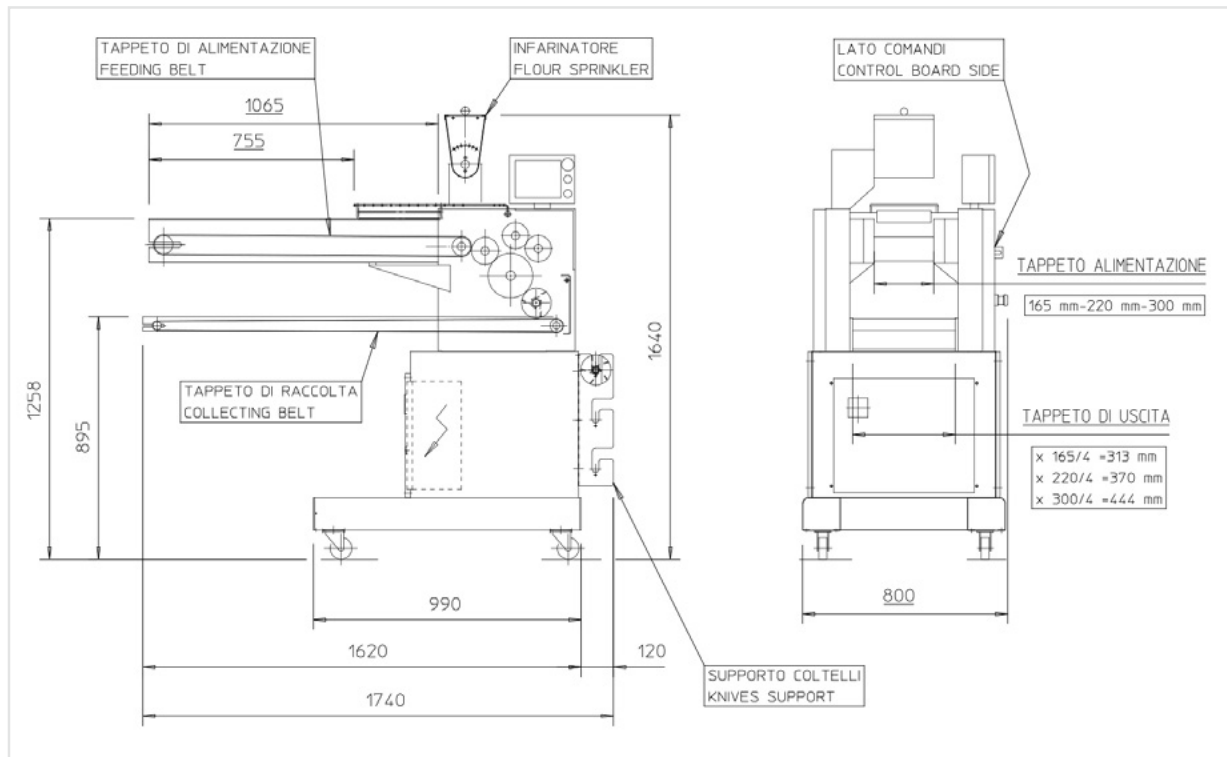


CIABATTA DIVIDERS - SPIN



- St/st construction (frame and carters)
- Strong aluminium shoulders 15 mm thick grant stability and precision to the divider and to the moulders.
- Computer touch screen 60 programs with automatic control of the weight and of the production per hour
- Blue antimicrobial belts.
- Large capacity feeding belt:
 - 13 kg approx for model 165/4
 - 19 kg approx for model 220/4
 - 24 kg approx for model 300/4
- St/st removable flour duster for soft doughs
- Anti-clogging pin, adjustable by wheel, with electromagnetic clutch to stop feeding belt and grant the most gentle handling of the dough
- Flour bin on sheeting rollers
- 4 cylinders divider, adjustable sheeting thickness
- (40 positions) and electronic speed variation
- Knives 1-2-3-4 rows (other rows optional) are easy to replace, have electronic speed variation for several cutting lengths
- Belt to collect pieces
- 4 wheels (2 with brake)
- Electric system and panel as per EN 6024-1:2018; insulation as per ip54; safety guards with limit switches to stop the machine as per UNI EN 13857:2008
- All materials in contact with the product fulfill all hygiene requirements



(*) Different heights available

	Knife: number of rows	Weight of dough	Production	Power	Voltage
	n°	g	pezzi/ora	kW	V/~/Hz
SPIN 165/4	1	150÷800	900÷1700	1,0	400/3N~/50
	2	85÷300	1800÷3460	1,0	400/3N~/50
	3	60÷195	2700÷5000	1,0	400/3N~/50
	4	50÷150	3500÷7000	1,0	400/3N~/50
	5	30÷90	3500÷7000	1,0	400/3N~/50
SPIN 240/4	1	215÷1160	900÷1700	1,0	400/3N~/50
	2	120÷430	1800÷3460	1,0	400/3N~/50
	3	85÷280	2700÷5000	1,0	400/3N~/50
	4	70÷215	3500÷7000	1,0	400/3N~/50
	5	40÷130	3500÷7000	1,0	400/3N~/50
	6	30÷110	3500÷7000	1,0	400/3N~/50
SPIN 300/4	1	270÷1450	900÷1700	1,0	400/3N~/50
	2	150÷540	1800÷3460	1,0	400/3N~/50
	3	105÷350	2700÷5000	1,0	400/3N~/50
	4	90÷270	3500÷7000	1,0	400/3N~/50
	5	50÷165	3500÷7000	1,0	400/3N~/50