

think process!

WP Haton



PARTA U

Dough Divider

WP BAKERYGROUP

think process!

PARTA U

Picture Parta U

EXTREMELY ACCURATE, UNIVERSAL DOUGH DIVIDER WITH A PROVEN LONG LIFETIME THAT CAN BE USED FOR NEARLY ANY TYPE OF DOUGH IN NEARLY EVERY TYPE OF BAKERY.



BENEFITS

- Suitable for all kinds of dough types
- Gentle dough treatment
- Wide weight range: 110-2800 gr (type 2012)
- Maximum adaption to batch sizes with various hopper sizes
- Easy and quick cleaning of hopper and all parts coming in contact with dough
- User friendly
- Round hopper neck
- Dough pieces are transported sideways
- Modern design
- Maximum adaption to individual wishes
- Low machine height with maximum accessibility and hopper size 120 litre
- Sideways hinged hopper

BASIC EXECUTION:

- 1, 2, 1 and 2, 3 pocket machine
- Dividing unit Ni-Resist with automatic oiling on unit, with 6 fixed dosing valves
- Discharge conveyor, cross, left or right-hand
L= 725, 925 or 1275 mm
- Hinged hopper stainless steel 120 litre, with safety ring
- Operation: on / off / emergency stop / position stop for easy cleaning
- Main piston, dividing chamber and hopper base wear-resistant chrome-nickel alloy
- Hopper base with Teflon coating
- Measuring piston(s) Ni-Resist
- Knife made of stainless steel, hardened
- Cover plates stainless steel, brushed, with Schmersal safety switches
- Frame nickel plated
- Crankshaft and drive rods cast iron, nickel plated
- Undercarriage 2 rigid + 2 swivel castors with adjustable foot
- Analog weight indication

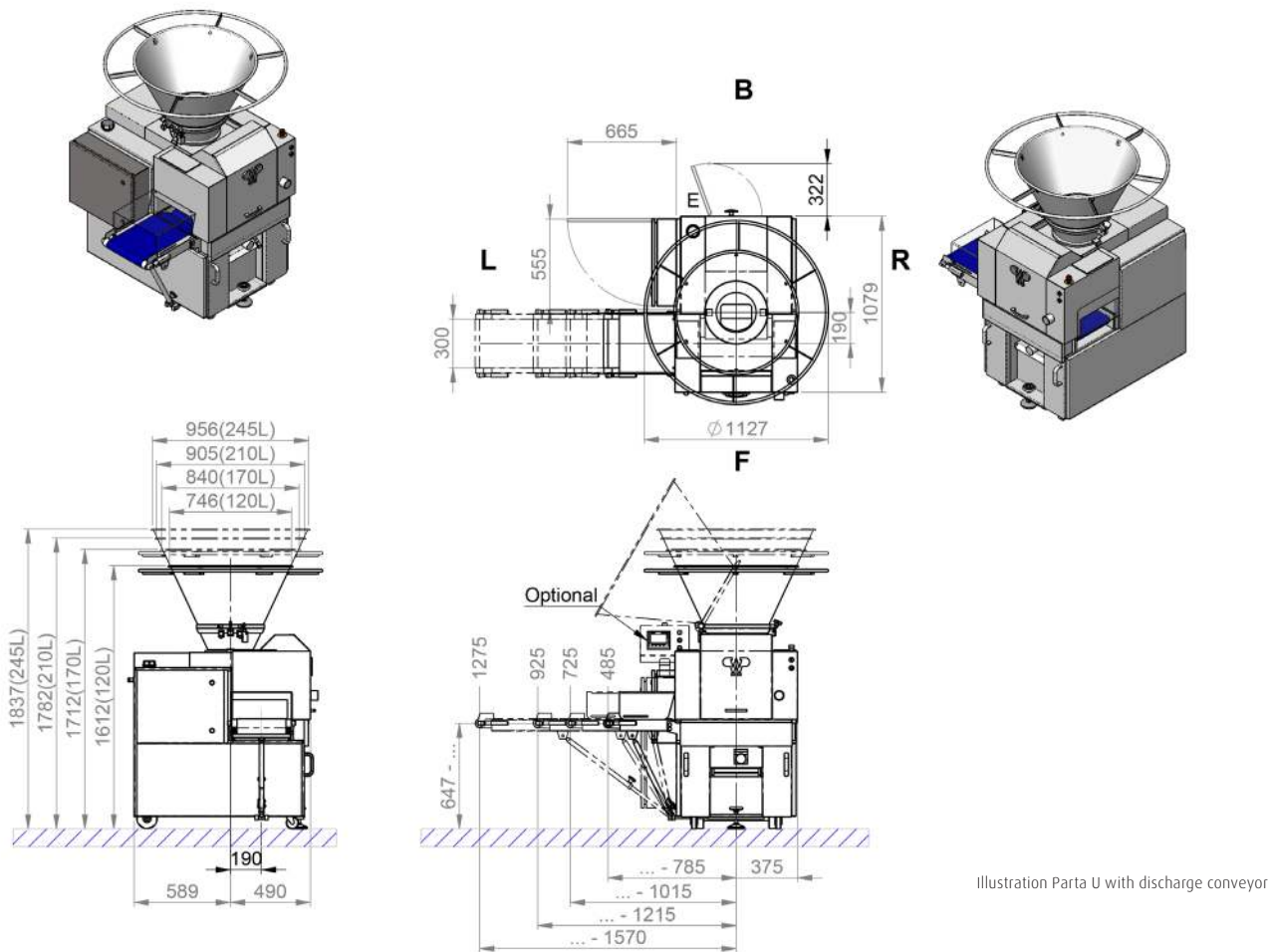


Illustration Parta U with discharge conveyor

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TYPE	WEIGHT RANGE	CAPACITY FIXED	VARIABLE
2001	300 - 2800 gr	510 - 1630 pcs/h.	450 - 1408 pcs/h.
2002	110 - 1250 gr	1020 - 3260 pcs/h.	900 - 2816 pcs/h.
2012	300 - 2800 gr	510 - 1630 pcs/h.	450 - 1408 pcs/h.
	110 - 1250 gr	1020 - 3260 pcs/h.	900 - 2816 pcs/h.
2003	110 - 660 gr	1530 - 4890 pcs/h.	1350 - 4224 pcs/h.

DIMENSIONS	WEIGHT	CONNECTED LOAD
Length 1390 mm	net 620 kg	230/400 V, 3 phase, 50 Hz + earth
Width 1080 mm	gross 820 kg	2,8 KVA
Height 1620 mm	Shipping volume 1,6 m ³	

OPTIONS

- Hinged hopper stainless steel 170 litre, with safety ring
- Hinged hopper stainless steel 210 litre, without safety ring
- Hinged hopper stainless steel 245 litre, without safety ring
- Hopper inside Teflon coated
- Oiling on hopper including oil shortage signalisation
- Oil shortage signalisation
- Siemens touch panel : Pre-set counter
- Mechanical pieces counter
- Siemens touch panel : Servo weight adjustment with digital read-out, digital pieces counter
- Siemens touch panel : Recipe control (only in combination with servo weight adjustment and/or frequency inverter)
- Siemens touch panel : Frequency inverter for variable speed
- Beka pump 8 P, lubrication on dividing unit and internal discharge conveyor. Oil tank 5 litre
- Drag-net on discharge conveyor
- Two mechanical flour dusters
- Discharge roller with scraper (dough weights < 200 gr)
- Height machine increased by 100 mm
- Customer specific Blue Box

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