

think process!

WP Haton



V 300 D

Dough Divider

WP BAKERYGROUP

think process!

V 300 D

Picture V300 D

SUITABLE FOR MOST COMMON TYPES OF DOUGH AS WELL AS SENSITIVE DOUGHS SUCH AS WHEAT, WHEAT/RYE, STIFF (PIZZA) DOUGHS, AS WELL AS SOFT (FRENCH) DOUGHS.



BENEFITS

- Robust design
- Long lifespan by using wear-resistant materials
- Minimum oil consumption
- Dough friendly dividing at high capacity
- High weight precision
- Self-cleaning knife
- Position stop for easy cleaning
- Suction volume adjustable
- Wear-resistant dividing system with Ni-Resist dividing unit
- Solid construction of drive unit and dividing system
- Hinged hopper for easy cleaning
- Easy access for cleaning and maintenance
- Extreme weight ranges possible
- Voluminator for low and high pressure

BASIC EXECUTION:

- 1, 1 and 2, 2 and 4 pocket machine
- Voluminator
- Dividing unit with automatic oiling on unit, discharge conveyor and measuring piston, 8 fixed dosing valves, oil tank 5 litre
- Discharge conveyor cross L=720 mm
- Mechanical discharge flap with plastic scraper
- Hopper stainless steel 95 litre, with safety ring
- Operation: Siemens PLC with on / off / emergency stop / position stop / Voluminator
- Main piston, dividing chamber and hopper base: wear-resistant chrome nickel alloy
- Hopper base with Teflon coating
- Manual weight adjustment with read-out
- Measuring piston in food safe bronze
- Knife made of stainless steel, hardened
- Cover plates stainless steel, brushed, with Schmersal safety switches
- Frame steel, nickel plated
- Crankshaft and drive rods cast iron, nickel plated
- Undercarriage 2 rigid + 1 swivel castor with brake

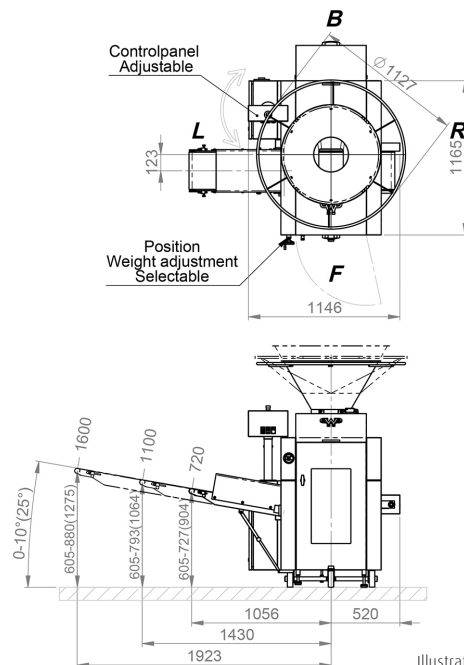
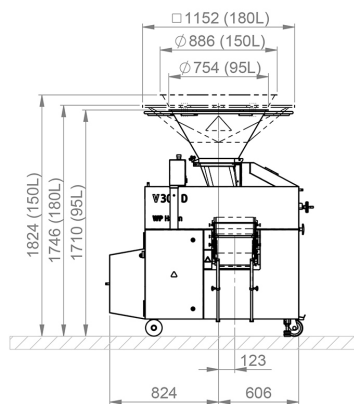
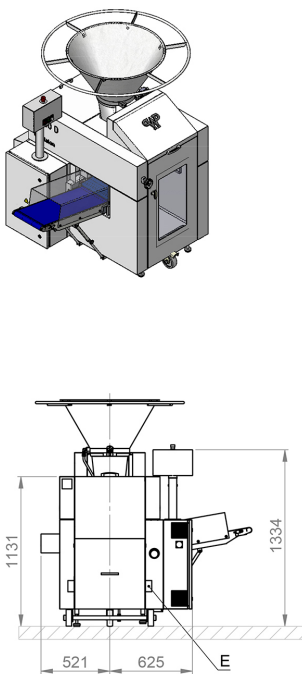


Illustration V 300 D

V 300 D

TYPE		POCKETS/WEIGHT RANGE	CAPACITY (FIXED)	CAPACITY VARIABLE (OPTION)
1010		1 / 100 - 1200 gr	510, 650, 725, 810,	507 - 1160 pcs/h.
1510		1 / 200 - 1800 gr	910, 1010, 1130 or	637 - 1456 pcs/h.
2010		1 / 400 - 2400 gr	1270 pcs/h.	700 - 1600 pcs/h.
1012	1 pocket, see type 1010	1 / 100 - 1200 gr 2 / 50 - 300 gr	1 / 510, 650, 725, 810, 910, 1010, 1130 or 1270 pcs/h.	1 / 507 - 1160 pcs/h. 2 / 1014 - 2320 pcs/h.
1512	1 pocket, see type 1510	1 / 100 - 1800 gr 2 / 50 - 600 gr		1 / 637 - 1456 pcs/h. 2 / 1274 - 2912 pcs/h.
2012	1 pocket, see type 2010	1 / 400 - 2400 gr 2 / 100 - 1050 gr	2 / 1010, 1300, 1450, 1620, 1820, 2020, 2260 or 2540 pcs/h.	1 / 700 - 1600 pcs/h. 2 / 1400 - 3200 pcs/h.
2024	2 pockets, see type 1012, 1512, 2012	2 / 100 - 1050 gr 4 / 50 - 400 gr	2 / 1010, 1300, 1450, 1620, 1820, 2020, 2260 or 2540 pcs/h.	2 / 1014 - 2320 pcs/h. 4 / 2028 - 4640 pcs/h.
			4 / 2020, 2600, 2900, 3240, 3640, 4040, 4520 or 5080 pcs/h.	2 / 1274 - 2912 pcs/h. 4 / 2548 - 5824 pcs/h. 2 / 1400 - 3200 pcs/h. 4 / 2800 - 6400 pcs/h.
DIMENSIONS (DEPENDING ON EXECUTION)			WEIGHT	CONNECTED LOAD
Length	1550 mm		net 720 kg	230/400 V, 3 phase, 50 Hz + earth 1,8 KVA
Width	1610 mm		gross 880 kg	
Height	1720 mm		Shipping volume 4 m ³	

OPTIONS V 300 D

- Hinged hopper stainless steel 150 litre, without safety ring
- Hopper inside Teflon coated for round hoppers 95 and 150 litre
- Hinged hopper stainless steel 180 litre, inside Teflon coated, without safety ring
- Hopper base Nedox coated
- Oiling on hopper including oil shortage signalisation
- Oil shortage signalisation
- Siemens touch panel : Pre-set 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
- Discharge conveyor cross, 1100 or 1600 mm
- Separate drive on in- and outside conveyors with motor reductors
- Separate belt drive with stack function through Siemens touch panel
- Drag-net on discharge conveyor
- Mechanical flour duster
- Siemens touch panel : Pneumatic discharge flap instead mechanical
- Height machine increased by 100 mm
- Customer specific Blue Box

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