



## HYDRAULIC DIVIDERS

### HEXAGONAL/SCONE CUTTER

- Fast and silent hydraulic mechanism
- Easy to use, noiseless and hygienic
- An automatic lid drawbar system allows a silent, precise and safe grip of the hook
- Digital timing ensures uniformity, no matter what kind of dough
- Automatic stop at the end of each working cycle
- High quality stainless steel combined with alimentary nylon enables easy cleaning to high hygienic standards
- Minimises dough discards
- Provides excellent accuracy on the assembly system
- Available in Stainless Steel



DATI TECNICI - TECHNICAL DATA - DONNÉE TECHNIQUES					
		NV 23ST ESAGONALE	NV 27AS ESAGONALE	NV 27AS ESAGONALE	NV 198B ESAGONALE Solo su ordinazione
Divisioni Divisions Divisions	pezzi pieces pièces	37	37	37	19
Profondità piatto Depth of plate Profondeur du plat	mm.	65	65	65	65
Altezza esagono Side of hexagon Hauteur hexagone	mm.	57	60	65	80
Capacità pasta Capacity of dough Capacité pâte	kg.	5,000	5,500	6,500	4,800
Pezatura max. Max. piece weight Taille max.	gr.	130	160	190	220
Pezatura min. Min. piece weight Taille min.	gr.	40	45	50	70
Peso Weight Poids	kg.	300	320	320	300
Assorbimento Electrical input Capacité d'absorption	Kw	1,1	1,1	1,1	1,1
Larghezza Width Largeur	mm.	490	510	600	500
Lunghezza Length Longueur	mm.	600	620	700	600
Altezza piano lavoro Height working plane Hauteur plan du travail	mm.	930	920	980	930
Altezza con coperchio aperto Height with coverlet open	mm.	1510	1500	1670	1510

### HYDRAULIC DIVIDER

- Greatly reduced dimensions
- Silent, stable and safe
- Knives and basket in stainless steel aisi 304 with alimentary nylon squares.
- Mounted on wheels for ease of movement.
- Easy to clean, requiring no maintenance.
- Comes with painted finish as standard.
- Available in Stainless Steel
- Models to suit most applications



DATI TECNICI - TECHNICAL DATA - DONNÉE TECHNIQUES				
		NV 20	NV 20M	NV 30
Divisioni Divisions Divisions	pezzi pieces pièces	20	20	30
Lato quadrato Side of square Côté carré	mm.	100	100	80
Profondità piatto Depth of plate Profondeur du plat	mm.	100	150	100
Capacità pasta Capacity of dough Capacité pâte	kg.	16	24	16
Pezatura min. Min. piece weight Taille min.	gr.	150	150	90
Pezatura max. Max. piece weight Taille max.	gr.	800	1200	550
Peso Weight Poids	kg.	350	350	350
Assorbimento Electrical input Capacité d'absorption	Kw	1,5	1,5	1,1
Larghezza Width Largeur	mm.	660	700	660
Lunghezza Length Longueur	mm.	650	650	650
Altezza piano lavoro Height working plane Hauteur plan du travail	mm.	1160	1160	1160