



BERTRAND
PUMA

La griffe boulangère

Equinoxe **COMPACT**

tradition made compact



EQUINOXE COMPACT

The Equinox Compact is a squared-tank hydraulic divider, able to divide the dough into 20 equal dough pieces. The use of this machine allows bakers to release themselves from time consuming operations that are necessary during a manual preparation, for a result just as precise and a substantial time gain.

■ THE ALLY OF SMALL WORK AREAS

Compromise no longer! Thanks to the **Equinox Compact**, the artisanal bakers can count on a compact machine that can be integrated into the smallest work environments, and that maintains the level of sturdiness and performance that they require daily.

With a depth of **770 mm** and a width of **510 mm**, the **Equinox Compact** will find its place in all the configurations of bakehouses.

“With its record compacity of **51 cm of width**, it is adapted to the most confined bakehouses to optimize the work environment.



■ EASY MAINTENANCE AND CLEANING

The design and the materials used in the conception of the **Equinox Compact** were considered to make the cleaning easier. The aluminum tank ensures a perfect hygiene while facilitating the daily maintenance of the machine.

The cleaning of the blades is very simple thanks to their automatic rise, and the daily cleaning inside the machine presents no difficulties thanks to the maintenance side access with the unlocking system *Quick Access*.

■ STOP FLOUR DUST !

Aware of the dangerous impact of volatile flour dust on the bakers' health, Bertrand-Puma has integrated as standard into the **Equinox Compact** an anti-flour projection system, thanks to a flour dust retrieval seal all around the tank.

When the pushers are lifted, these particles are pushed towards a totally sealed network : they are then collected in a removable drawer at the back of the machine.



The **COMPACT** range gathers several equipments adapted to the smallest work environments.



■ AN OPTIMAL CONSTRUCTION

Particularly sturdy, the **Equinox Compact** has an aluminum top covered with a stainless steel sheet metal to withstand the shocks. The cover's springs are also protected by a stainless steel hood. The closing handle by eccentric allows a quick and reliable manipulation for an effortless closing. An hydraulic control lever of the latest-generation and an emergency stop button are on the front of the machine.

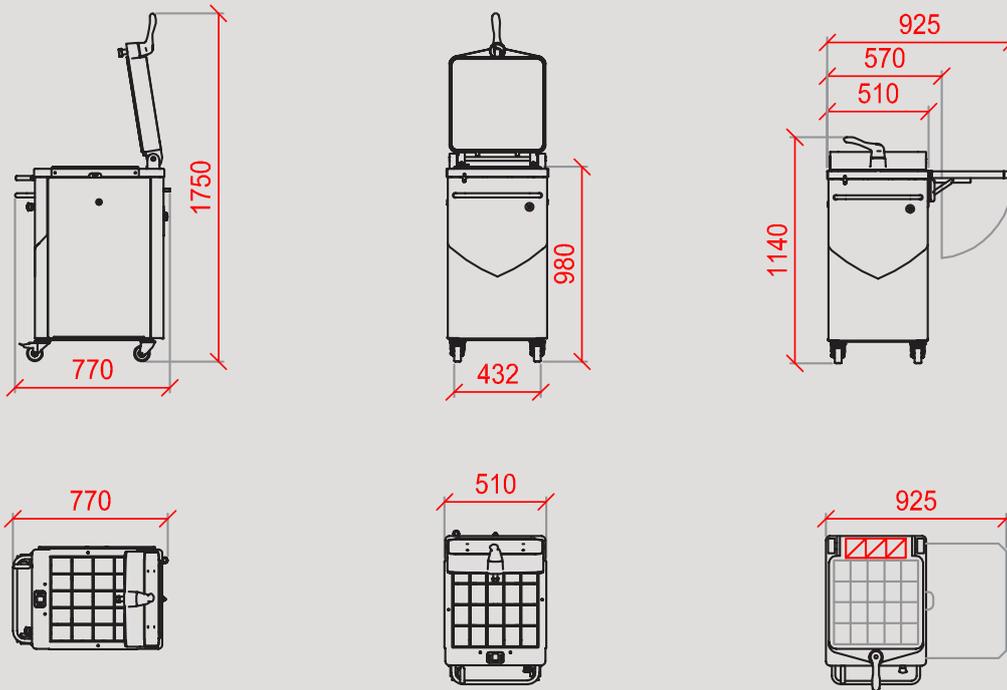
For even more ergonomics, a bar for manipulation and protection on the front facilitates the movement of the machine, without any risks of damaging the power cable thanks to a holding system at the back of the equipment.



■ OPTIONS AND ACCESSORIES

A **fold-down shelf** is available as an accessory to facilitate the transfer of the dough pieces after division. It can be installed, as required, on the right or the left of the machine.

A **40 divisions grid** is also sold as an option. It allows the division of the dough into 40 dough pieces.



Equinoxe Compact

Electrical supply	400V / TRI+N+T / 50-60Hz
Power (kW)	1,5
Rated current (A)	3,8
Number of divisions	20
Square tank	●
Aluminum tank	●
Plastic tray	●
Maximum capacity of the tank (kg)	18
Minimum dough pieces weight (g)	150
Maximum dough pieces weight (g)	900
Weight (kg)	195

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