HT Range
Dough dividers

Dough dividers with pressurized hopper
Manual or automatic
**HT DOUGH DIVIDER**

- **Manual HT**
- **Automatic HT**

**A complete range:**
- Manual or automatic closing
- 19 models with fixed or variable* flow
- 2 standard piston diameters (90 or 110 mm)
- Enables the division of any type of bread dough weighing between 150 and 1200 g (white, tradition, organic, ...) while preserving the integrity of the dough.

**A guaranteed rate of 730 to 2200 pieces/hour:**
With a standard capacity of 210 kg, the automatic dough divider HT offers a weight precision from the first to the last dough piece, without mistreating the dough, thanks to the low air compression. The preparation time, compared to manual loading, is significantly reduced.

**Guarantee of reliability:**
- The mechanically welded structure is extremely robust and mounted on wheels
- Simple and highly dimensioned mechanics
- Ball bearings and tight oscillating landings
- Cast iron cylinder with internal stainless steel tube
- Bronze piston

**Easy maintenance and servicing**
The only automatic dough divider on the market that does not require oiling.

* The machines planned to function on variable flow are equipped with a frequency converter.

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**MINI-GROUP : A VERSATILE AND COMPLETE SOLUTION , ADAPTED TO YOUR NEEDS**
Thanks to the complete automation of division, rounding, resting and moulding, the automatic bread plants BERTRAND PUMA allow the production of a wide range of products of consistent quality.

- **The division**
  - Dough dividers:
    - Opened hopper
    - Manual or automatic pressurized hopper

- **The rounding**
  - Rounder on loading station
  - Rounder belt

- **The resting**
  - Intermediate proofers 5 models with 2 widths

- **The moulding**
  - Oblique moulders:
    - EURO 2000 S
  - Horizontal moulders:
    - NOVA / SUPRA
Brush flour duster (included)
Placed at the input of the belt, it is activated by the main motorisation principale, allowing a continuous dusting. A plexiglass protection, located at the output, prevents the hands from approaching the piston.

To prevent the dough pieces from gathering at the end of the division, the outfeed belt (included) is equipped with clips.
There are two kinds of belts: long or short (in standard).
Placed at the extremity of the outfeed belt, a heavy belt lifts and turns the dough pieces.

Manual closing
The lid, in cookware aluminium, is restrained on the hopper thanks to a bracket and a wheel; the sealing between the lid and the hopper is assured by an inflating joint.

Automatic closing
The automatic lid contains a motorized sliding trapdoor. The sealing between the lid and the hopper is assured by an inflating joint.

Wheel for weight adjustment
The wheel contains a precise display to adjust to the desired weight.

Programmable dough pieces counter.
It allows the definition of a number of pieces at the end of the division. When the counter hits zero, the machine automatically stops.

The variable flow dividers are powered with a frequency converter. The speed varies thanks to a potentiometer located on the casing.

The electric cabinet is provided with power outlets for the straight rounder’s motors and a connector for the remote control intended for the loading group.

The possibility of placing the compressor remotely limits the contact with flour dust, main reason of malfunction, while reducing the noise in the lab.
**TECHNICAL INFORMATION**

### DIMENSIONS

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<tr>
<td><strong>B - Depth (mm)</strong></td>
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### OPTIONS AND ACCESSORIES

The automatic dough divider « HT » can have a short or long outfeed belt, or an incorporated belt rounder which allows a great flexibility of installation.

- Long outfeed belt with flour duster (added value) : 1,6 m (standard short belt =1,1 m)
- Belt rounder (with added value)
- Compressor (option)