



**BERTRAND
PUMA**

La griffe boulangère

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
- Cast iron connecting rods
- 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.

■ 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*

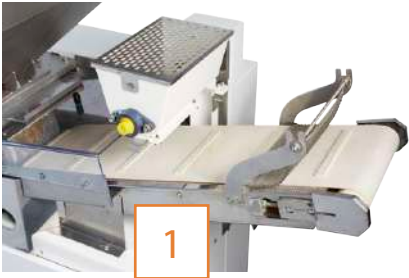
The rounding
*Rounder on loading
station
Rounder belt*



The resting

*Intermediate proofers5
models with 2 widths*

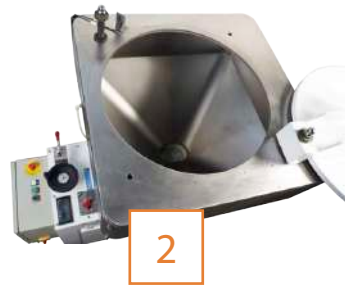
The moulding
*Oblique moulders :
EURO 2000 S
Horizontal moulders :
NOVA / SUPRA*



1

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.



2

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.



3

Automatic closing

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



4

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.



5

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



6

Wheel for weight adjustment

The wheel contains a precise display to adjust to the desired weight



7

Programmable dough pieces counter.

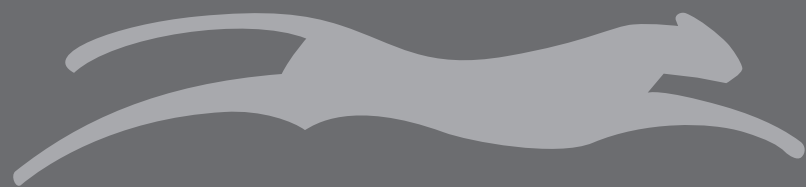
It allows the definition of a number of pieces at the end of the division. When the counter hits zero, the machine automatically stops.

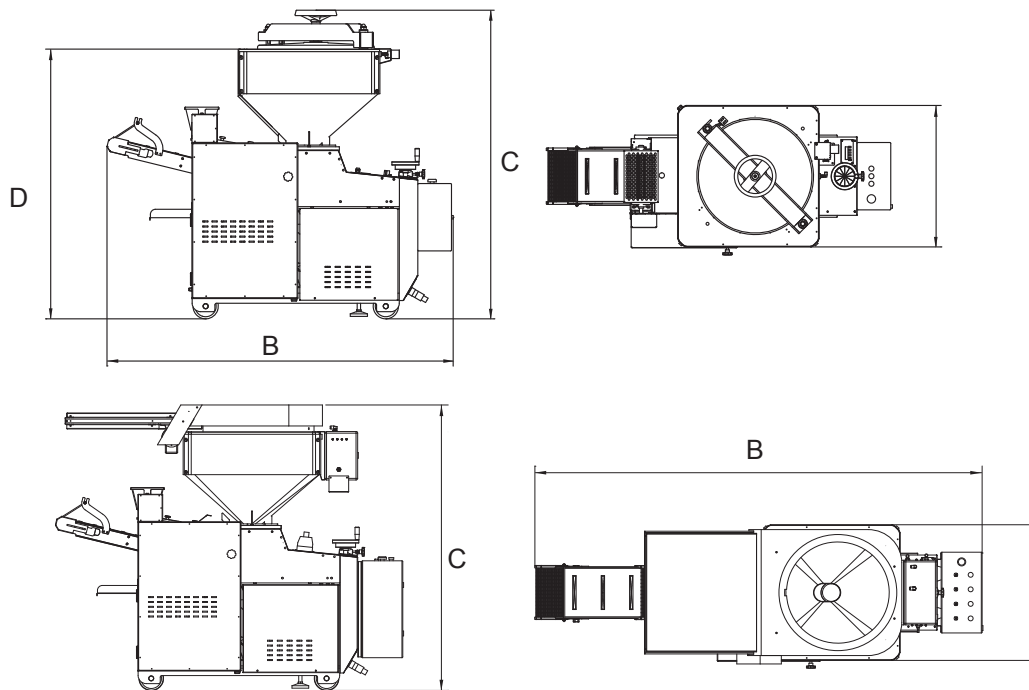
8

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.

9

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





DIMENSIONS

	HT2100M		HT2100A		HT2200M		HT2200A	
Electric supply	400V / TRI+T+N / 50-60Hz							
Power (kW)	1,5		1,5		1,5		1,5	
Rated current (A)	3,7		3,7		6,4		6,4	
Piston diameter (mm)	90	110	90	110	90	110	90	110
Dough pieces weight (g)	150-700	200-1000	150-700	200-1200	150-700	200-1000	150-700	200-1200
Hopper capacity (kg)	210		210		210		210	
Output (pieces/h)	900, 1200, 1500, 1800				730/1150, 920/1500, 1230/1800, 1390/2200			
A - Width (mm)	840		840		840		840	
B - Depth (mm)	2056		2125		2056		2125	
C - Height (mm)	1833		1768		1833		1768	
D - Input height (mm)	1602		1768		1602		1768	
Maximum overall width (mm)	840		840		840		840	
Maximum overall depth (mm)	2735		2735		2735		2735	
Maximum overall height (mm)	1833		1768		1833		1768	
Weight (kg)	630		715		630		715	

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)



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Photographs and illustrations not contractual