

ALIZÉ

DIVIDER-ROUNDER



We provide quality professional equipment and services to artisan bakeries.

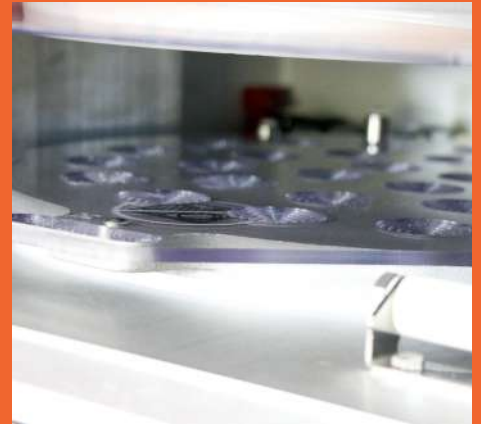


DIVIDER-ROUNDER ALIZÉ

The use of a divider-rounder enables dough to be divided into dough pieces of equal mass, and then rounded to produce small round loaves.

The ALIZÉ range of divider-rounders is ideal for dividing and rounding dough of all types and weights, without altering the dough growth process.

They are available in semi-automatic (Stentor) and automatic (Platinum) versions, with 4 models ranging from 15 to 36 divisions.



REGULARITY AND ERGONOMICS

Our dough divider-rounders guarantee uniform dough distribution: in simple movements, the dough is divided by the oscillating plate, which rounds the dough into **perfectly rounded dough pieces of identical size and weight**.

ALIZÉ is designed to be **simple and intuitive to use**. The 4.5» touch screen allows you to **save different programs**, and **set tamping intensity and rounding time** (Platinum version only) according to the type of dough to be worked.

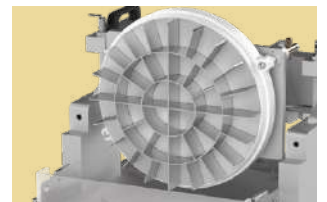
ALIZÉ is **particularly robust**, thanks to its **painted steel frame**, ensuring comfortable, smooth operation. The boulage cycle is activated by the front pedal on the Stentor version, or via the control unit on the Platinum version.

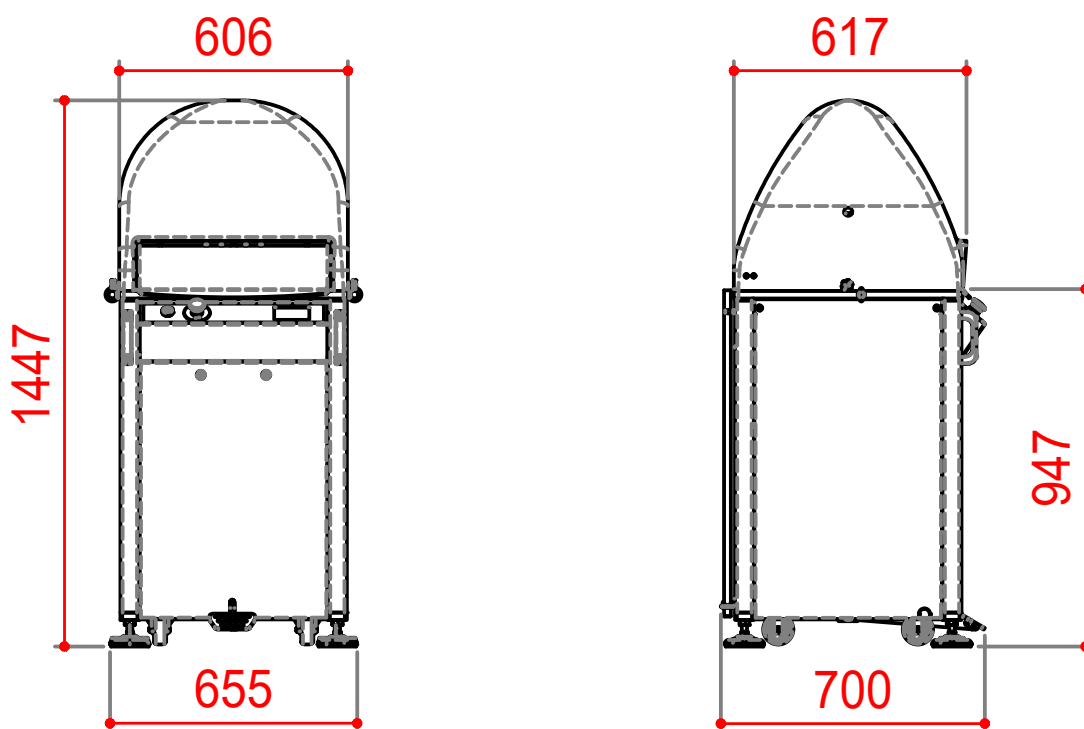
EASY MAINTENANCE

Moving your equipment for cleaning operations has never been easier! Equipped with wheels, ALIZÉ is **easy to handle**, thanks to the **front handles and the lever** for raising the feet in a single movement.

Maintenance is simple, thanks to easy access to the various components and the ability to tilt the cutting disc forward. Cleaning the disc and stainless steel knives is quick and easy thanks to the **cleaning cycle**.

This machine complies with the latest safety and hygiene standards.





	ALIZÉ 4/30	ALIZÉ 4/36	ALIZÉ 5/22	ALIZÉ 5,5/15
Number of divisions	30	36	22	15
Max. bowl capacity	4 kg	4 kg	5 kg	5,5 kg
Min. dough piece weight	40 g	34 g	60 g	150 g
Max. dough piece weight	135 g	110 g	220 g	360 g
Number of programs	4 (Stentor) - 12 (Platinum)			
Settings	<p>STENTOR tamping time - chamber height</p> <p>PLATINIUM tamping time - rounding time - chamber height</p>			
Weight	255 kg			
Electrical supply	400V / TRI+N+T / 50-60 Hz			
Power	1,3 kW			
Rated current	3,5 A			

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