



La griffe boulangère

DiviTrad **COMPACT**

divider - former



DIVITRAD COMPACT

DiviTrad® Compact squared-tank divider-former, able to divide the dough into 20 equal dough pieces. The most compact machine on the market, it has been specially designed for the artisanal bakers with a limited space and budget that do not wish to make any concession on quality and maintenance.

■ THE INDISPENSABLE DIVIDER-MOULDER

The legendary **DiviTrad®** is now available in a **Compact** version! With a depth of **810 mm** and a width of **680 mm** with its grid support (510 mm wide frame), the **DiviTrad® Compact** can be integrated into the smallest work environments, while still maintaining the level of sturdiness and performance required daily.

With its 400x400 mm tank, **DiviTrad® Compact** is equipped with cutting blades allowing a division in 20 square-shaped pieces. It enables a «classic» division before proofing, as well as a «traditional» division to make baguettes and bake immediately.



DiviTrad® Compact also exists with a new cutting system, **Double Cut**, that allows you to cut your dough directly into 2x10 dough pieces. The cutting during the press phase gives gently-pressed and well-shaped dough pieces, softly lengthened to preserve the dough and guarantee the honeycomb structure.

Associated with the *NOVA TRAD* process and the roller **Nova Soft**, this system allows you to make baguettes that are ready to put in the oven in less than 30 minutes, while still guaranteeing a bread of quality.

■ EASY MAINTENANCE AND CLEANING

The design and the materials used in the conception of the **DiviTrad® Compact** were considered to make the cleaning easier. The cast-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 **DiviTrad® 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

DiviTrad® Compact has an aluminum top covered with a stainless steel sheet metal to withstand the shocks, and a robust corrosion-resistant frame. The cover's springs are also protected by a stainless steel hood. The ergonomic closing handle by eccentric allows a quick and reliable manipulation for an effortless closing.

At the front of the machine can be found : an hydraulic control lever , an emergency stop button, and a pressure adjustment knob to adapt to the firmer doughs as well as the softest, and to guarantee an optimum development of the dough.

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.



■ A COMPLETELY SAFE USE

The DiviTrad® Compact enables to quickly and easily change the cutting shape thanks to the machine's grid fixing support.

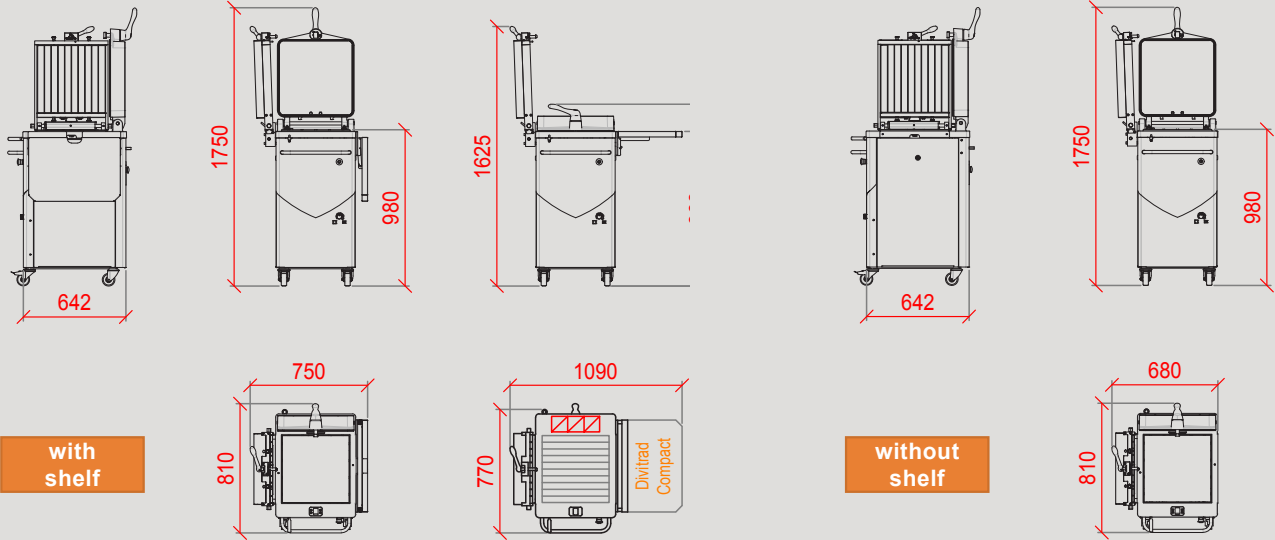
The grid support is fitted with a spring in order to accompany the movement during operations, which are more comfortable and safer as the support cannot fall down accidentally. Changing grids is quick and ergonomic thanks to a simple locking in four points, for an easy manipulation with few efforts.

■ ACCESSORIES

A **fold-down shelf** is available as an accessory to facilitate the transfer of the dough pieces after division, put a flour tray or any utensil the baker might require.

Three cutting grids (not included with the machine) are also available to better serve the needs of your production :

- Grid **8 divisions**.
- Grid **2x8 divisions**.
- Grid **4x8 divisions**.



DiviTrad Compact

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|--|--------------------------|
| 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 | ● |
| Adaptation for removable grids | ● |
| Maximum capacity of the tank (kg) | 18 |
| Minimum dough pieces weight (g) | 150 |
| Maximum dough pieces weight (g) | 900 |
| Cutting maximum capacity with grids (kg) | 7 |
| Weight (kg) | 230 |

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