



BERTRAND  
PUMA

La griffe boulangère

# D20R

rounded-tank hydraulic divider



# D20R

The D20R is a rounded-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.

## ■ UNE CONCEPTION OPTIMALE

Particularly sturdy, the D20R has a monobloc frame in food-grade epoxy painted steel, that is mounted on 4 pivoting castors, including 2 braked castors at the front. The round shape of the tank in food-grade aluminum guarantees the good spreading of the dough, as well as an excellent regularity in the dough pieces weight.

Simple and easy to use controls are gathered at the front : the on/off switch and the control lever for the rising and lowering of the head and blades assembly.



## ■ EASY MAINTENANCE AND CLEANING

The design and the materials used in the conception of the D20R 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 stainless steel blades is also very simple.

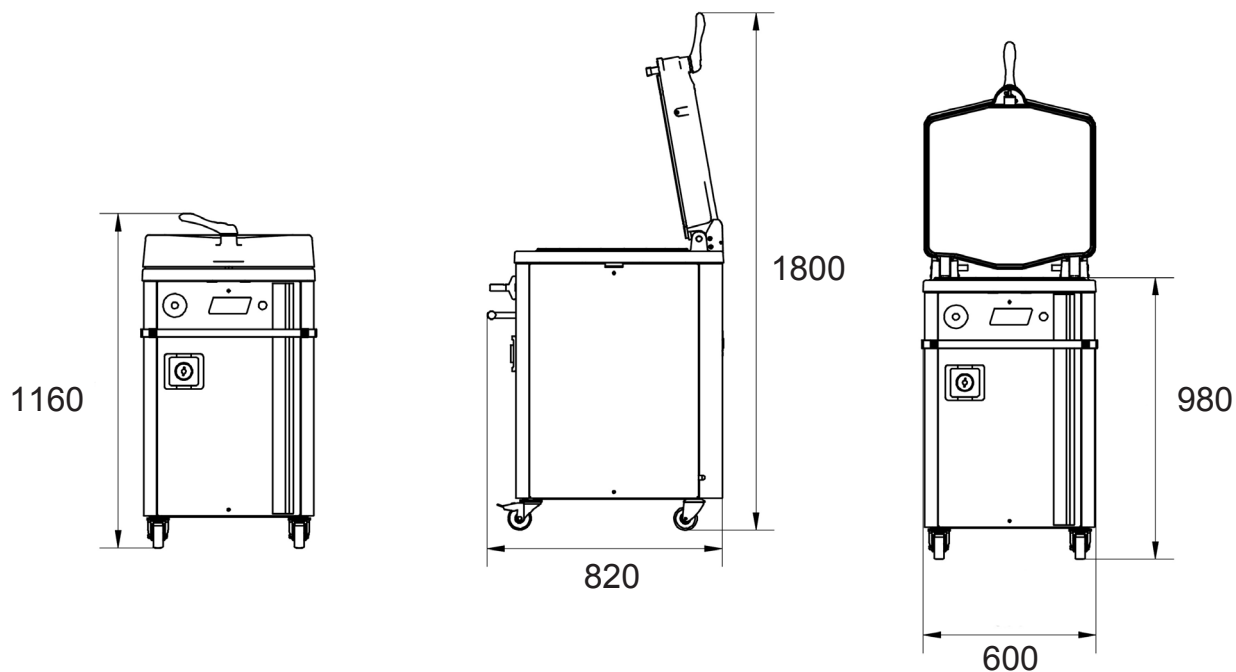
The cover is equipped with a locking handle that guarantees a quick and effortless manipulation, and with an anti-projection of flour system. For even better ergonomics, a bar for manipulation and protection on the front facilitates the movement of the machine.

## ■ STOP FLOUR DUST !

Bertrand-Puma was one of the first manufacturers to be concerned with the dangerous impact of volatile flour dust on your health.

That is why the D20R offers a flour projection shield as standard. 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.





● standard

**D20R**

Electrical supply	400V / TRI+N+T / 50-60Hz
Power (kW)	1,5
Rated current (A)	3,8
Number of divisions	20
Round 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)	240



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