

EQUINOXE


MADE IN FRANCE

HYDRAULIC DIVIDER



We provide quality professional equipment and services to artisan bakeries.


**BERTRAND
PUMA**

EQUINOXE RANGE

The Equinoxe range of equipment are hydraulic dividers with a square bowl, capable of dividing the dough into 20 equal pieces.

Their use allows bakers to get rid of the time-consuming operations necessary for manual division, for an even more precise result and a significant saving of time.

The Equinoxe is available in several versions:

- **Stentor** version 4x5 or 2x10 (Double Cut) divisions.
- **Platinum** version 4x5 or 2x10 (Double Cut) divisions.

KNOW-HOW

More than 60 years by your side



With more than 60 years of experience, Bertrand Puma has reached its high level of expertise thanks to a unique know-how in the conception of equipments for bakeries and pastry shops, and a development of Made in France products, always more reliable and efficient.

VISIT

WWW.BERTRAND-PUMA.FR

LAB

Discover your future equipment



As a demonstration and training center, our LAB' is at your disposal to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

MAKE AN APPOINTMENT WITH US
[+33 \(04\) 75 57 55 00](tel:+330475575500)

ASSISTANCE

At your service



Benefit from the power of a worldwide network of distributors! We provide local support to bakers all over the world, to help you at every stage of your project.

CALL US
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THE HEAVYWEIGHT OF DIVISION

A DESIGN MADE TO KEEP PACE

EQUINOXE is the ally of intensive productions thanks to its shock-resistant cover and its particularly robust tank due to its aluminum casting.

This equipment has a refined design, without retention zones, hidden screws or polished welds, with flush buttons on the front. For even more ergonomics, the unlocking handle adopts a modern look and allows an effortless opening of the lid.



MODELS THAT FIT YOUR NEEDS

In the **DOUBLE CUT** version, Equinoxe presents a new cutting system that allows you to divide your dough directly into 2x10 dough pieces. The cut during the pressing phase allows you to obtain dough pieces that are less degassed, well formed and gently stretched, in order to preserve the dough and guarantee the future honeycomb structure of the bread.

Combined with the Nova Trad process and the Nova Soft roller, this system allows you to make baguettes ready to be put in the oven in less than 30 minutes, while guaranteeing a regular and high quality bread.



VIDEO
NOVA
TRAD
PROCESS





STOP FLOUR DUST !

Bertrand Puma was one of the first manufacturers to be concerned about the harmful impact of volatile flour dust on your health.

That's why Equinoxe includes an anti-projection device as standard.

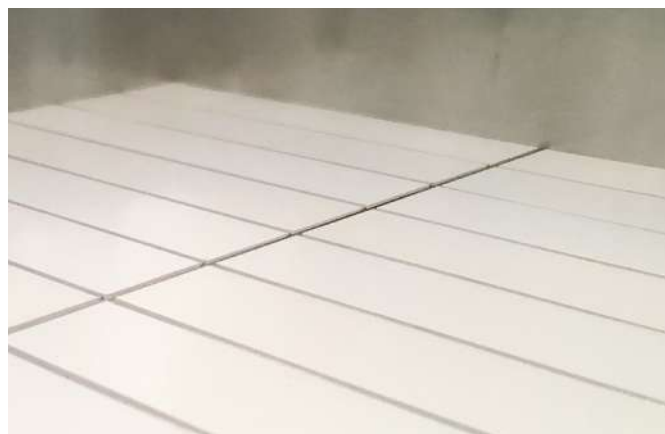
When the pushers are lifted, these particles are pushed towards a totally sealed network : they are then collected in a removable drawer.



PRECISE ADJUSTING

In the **Platinum version**, Equinoxe is equipped with a pressure adjustment knob in order to adapt to the firmer doughs as well as the softest.

It also allows you to adjust the duration of the press, which gives you complete control over the degassing of the dough. It is possible to switch from an half-tank mode to a full one depending on the amount of dough you need to cut.



EASY CLEANING

The design and materials used in the construction of the Equinoxe are designed to facilitate maintenance.

The aluminum tank guarantees perfect hygiene, while facilitating the daily cleaning of the machine.

The cleaning of the blades is very simple thanks to their automatic lifting, and the maintenance of the interior of the machine is also done without constraints thanks to the side maintenance access and its *Quick Access* unlocking system.



AUTOMATIC CYCLE PUSH N'BAKE

The **Platinum version** of Equinoxe includes all the options, as well as the automatic cutting cycle *Push n' Bake*.

To enjoy a completely autonomous work, you just have to close the lid to engage the lock and automatically start the dividing cycle: in a simple manipulation, your breads are ready to be put in the oven!

TECHNICAL DATA

EQUINOXE

ERGONOMIC AND DESIGN UNLOCKING HANDLE.

FLUSH, MODERN AND TACTILE BUTTONS.

AUTOMATIC CYCLE PUSH N' BAKE (PLATINUM VERSION)

DURATION OF THE PRESS (PLATINUM VERSION)

PRESSURE ADJUSTMENT.

HALF-TANK MODE (PLATINUM VERSION)

100% 304 STAINLESS STEEL CASING DESIGN, ROBUST TANK THANKS TO ITS ALUMINUM CASTING.

WITHOUT RETENTION ZONE, HIDDEN SCREWS OR POLISHED WELDS.



MAINTENANCE ACCESS WITH QUICK ACCESS UNLOCKING SYSTEM FOR EASY DAILY CLEANING OF THE MACHINE INTERIOR.



PRESSURE ADJUSTMENT BUTTONS, AND HALF AND FULL TANK MODE.

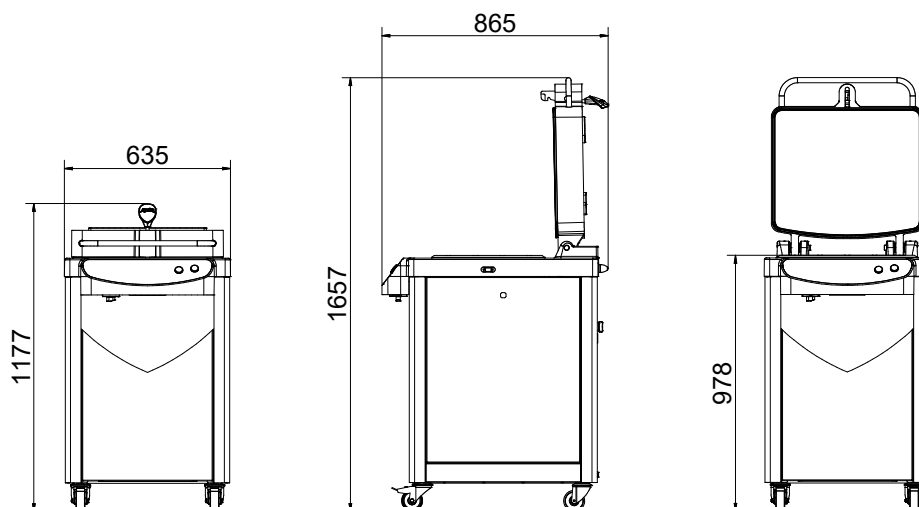


COVER WITH JACKS.



EXTRA LARGE FLOUR TRAY TO COLLECT EXCESS FLOUR IN ONE EASY STEP.

DATA AND DIMENSIONS



EQUINOXE

● standard

	EQUINOXE Stentor	EQUINOXE Platinum	EQUINOXE Double Cut Stentor	EQUINOXE Double Cut Platinum
Number of divisions	4 x 5	4 x 5	2 x 10	2 x 10
Square tank	●	●	●	●
Aluminum tank	●	●	●	●
Plastic tray	●	●	●	●
Electrical supply	400V / TRI+N+T / 50-60 Hz			
Electrical power (kW)	1,5			
Rated current (A)	4			
Total capacity of the tank (kg)	18			
Minimum dough pieces weight (g)	150			
Maximum dough pieces weight (g)	900			
Weight (kg)	250			

NON CONTRACTUAL DATA

OPTIONS & ACCESSORIES

€ paying option

OPTIONS	
CYCLE AUTOMATIQUE PUSH N' BAKE (version Platinum uniquement)	€
Removable 40 division grid*	€

*not compatible with the Double Cut version



STENTOR

A reinforced conception and a selection of even more sturdy materials for a polyvalent and intensive use.



PLATINUM

More technical options for an even more precise and unequalled result in the bakehouse.

MANY AND MORE, REAL GOODS



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The Spirit of Excellence