

EQUINOXE COMPACT

HYDRAULIC DIVIDER



We provide quality professional equipment and services to artisan bakeries.



EQUINOXE COMPACT

The diviers of the Equinoxe Compact range 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:

- 4x5 divisions version.
- 2x10 divisions *Double Cut* version.

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
[+33 \(04\) 75 57 55 00](tel:+330475575500)

THE ALLY OF SMALL WORK AREAS

Compromise no longer! Thanks to the Equinoxe Compact, the artisanal bakers can count on a compact machine that can be integrated into the smallest work environments, and that maintains the level of sturdiness and performance that they require daily.

With a depth of 770 mm and a width of 510 mm, the Equinoxe Compact will find its place in all the configurations of bakehouses.

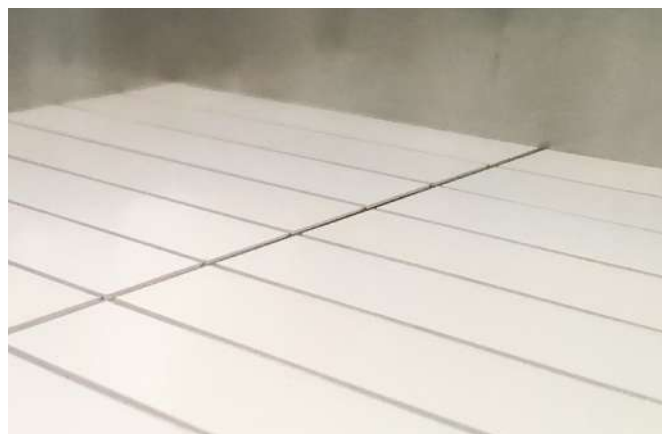


MODELS THAT FIT YOUR NEEDS

In the **DOUBLE CUT** version, Equinoxe Compact 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.





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 Equinox Compact 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.

EASY CLEANING

The design and materials used in the construction of the Equinox Compact 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.

AN OPTIMAL CONSTRUCTION

Particularly sturdy, the Equinox Compact has an aluminum top covered with a stainless steel sheet metal to withstand the shocks. The cover's springs are also protected by a stainless steel hood.

The closing handle by eccentric allows a quick and reliable manipulation for an effortless closing. An hydraulic control lever of the latest-generation and an emergency stop button are on the front of the machine.

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.



TECHNICAL DATA

EQUINOXE COMPACT

ERGONOMIC CLOSING HANDLE BY ECCENTRIC.

HYDRAULIC CONTROL LEVER.

HANDLING AND PROTECTION BAR.

ONE-PIECE FRAME IN PAINTED SHEET METAL MOUNTED ON 4 SWIVEL WHEELS.

COVER PROTECTED FROM SHOCKS BY A STAINLESS STEEL SHEET.

FOLDING SHELF (OPTION).

WITHOUT RETENTION ZONE, HIDDEN SCREWS OR POLISHED WELDS.



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

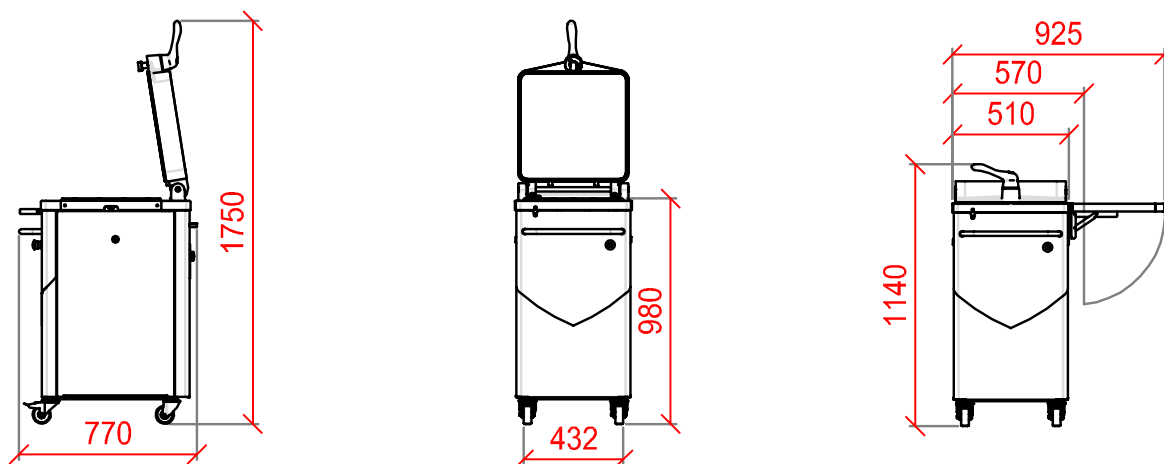


COVER SPRINGS PROTECTED BY A STAINLESS STEEL COVER.



FLOUR COLLECTION TRAY AT THE BACK OF THE MACHINE.

DATA AND DIMENSIONS



EQUINOXE COMPACT

● standard

	EQUINOXE Compact	EQUINOXE Compact Double Cut
Number of divisions	4 x 5	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)	3,8	
Total capacity of the tank (kg)	18	
Minimum dough pieces weight (g)	150	
Maximum dough pieces weight (g)	900	
Weight (kg)	195	

OPTIONS & ACCESSORIES

€ paying option

	OPTIONS
Folding shelf	€
Removable 40 division grid*	€

*not compatible with the Double Cut version

MANY AND MORE, REAL GOODS



**PAVAILLER
SOLUTION**

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