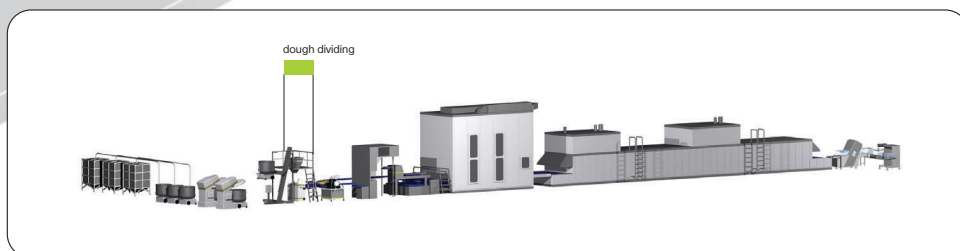




DOUGH DIVIDER MARK

ADVANTAGES:

- ▶ Large weight and capacity range.
- ▶ High dividing accuracy.
- ▶ Completely automatic operation.
- ▶ Gentle dough handling.



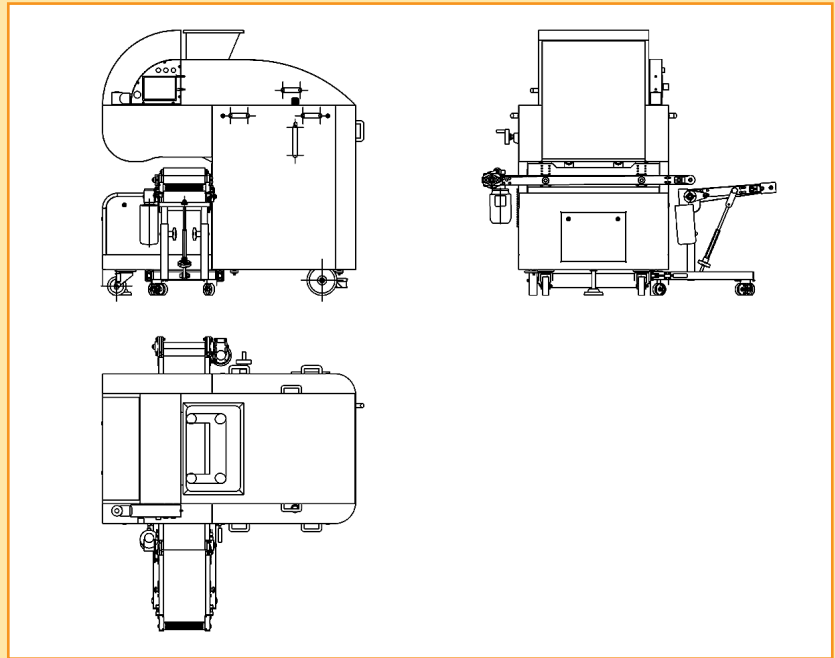
DOUGH DIVIDER MARK

The dough divider MARK is an automatic volumetric divider, designed for dividing (almost) all types of dough. The possibility of changing the dividing from 1- to 2- or 3- or 4- pockets assures a wide dividing range and high capacity. Two models are available: MARK and MARK ATT. Both models are equipped with an electronic control panel (PLC) for automatic operation.

The MARK ATT version is completed with an automatic weight-checking unit, which corrects the weighing accuracy in case of weighing deviations over the operator's selected weight limits.

ADVANTAGES:

- ▶ The possibility of producing different products in the same line, which is enabled by the design of the suction-mechanism.
- ▶ Large weight and capacity range.
- ▶ The hydraulic regulation of the pressure in the dividing pockets assures the possibility of dividing even the softest types of dough with a minimum impact of its porosity.
- ▶ High dividing accuracy.
- ▶ The integrated software proposes the user the correct combination of pistons and the number and size of the dividing pockets with regard to the selected weight and capacity.
- ▶ The divided dough pieces can leave the machine in one or two directions, and thus the machine can supply two moulding lines.
- ▶ It can be employed in complete automatic make-up plants or integrated into existing lines.
- ▶ All parts in contact with dough are made of alimentary irreproachable materials (piston from bronze, dividing and suction mechanism from Ni-resist).
- ▶ The electronic control panel (PLC) assures completely automatic operation.



BASIC VERSION OF MARK INCLUDES:

- stainless steel plating
- inlet conveyor
- outlet conveyor
- hopper 60 l
- bowl scraper
- electronic control panel (PLC)

OPTIONS:

- inlet conveyor 2x500 mm
- outlet conveyor 750 mm, 1000 mm, 1250 mm
- hopper 120 l, 170 l
- hopper lubrication

BASIC VERSION OF MARK ATT INCLUDES:

- basic machine (MARK)
- automatic weight-checking unit
- servo weight adjustment
- servo regulation of suction volume

OPTIONS:

- inlet conveyor 2x500 mm
- outlet conveyor 750 mm, 1000 mm, 1250 mm
- hopper 120 l, 170 l
- hopper lubrication

TECHNOLOGICAL AND TECHNICAL CHARACTERISTICS:

MACHINE	MARK	MARK ATT		
MACHINE CAPACITY (PCS/H)	500 - 4800	500 - 4800		
DIVIDING RANGE (G)	120 - 5000	120 - 5000		
OIL CONSUMPTION FOR 1000 PCS/H (L)	0,98	0,98		
INSTALLED POWER (kW)	4,06	4,06		
DIMENSIONS:				
DIMENSIONS OF THE MACHINE (MM) (LXBXH)	1689x1963 (plating only 1000) x1765	1689x3410x1765		
GROSS MACHINE WEIGHT (KG)	1800	1950		
NUMBER OF DIVIDING POCKETS	NUMBER OF PISTONS PER POCKET	WEIGHT RANGE (g) *	RECOMMENDED WEIGHT RANGE (g) *	DIVIDING CAPACITY (pcs/h)
1	8	1900-5000	4400-5000	500-1200
	7	1700-4400	3700-4400	
	6	1400-3700	3100-3700	
	5	1100-3100	2500-3100	
	4	750-2500	1850-2500	
2	3	550-1850	550-1850	1000-2400
	3	550-1850	840-1850	
	2	300-1200	420-840	
3	1	120-600	120-420	1500-3600
	2	300-1200	420-1200	
4	1	120-600	120-600	2000-4800

*Depending on dough type.

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