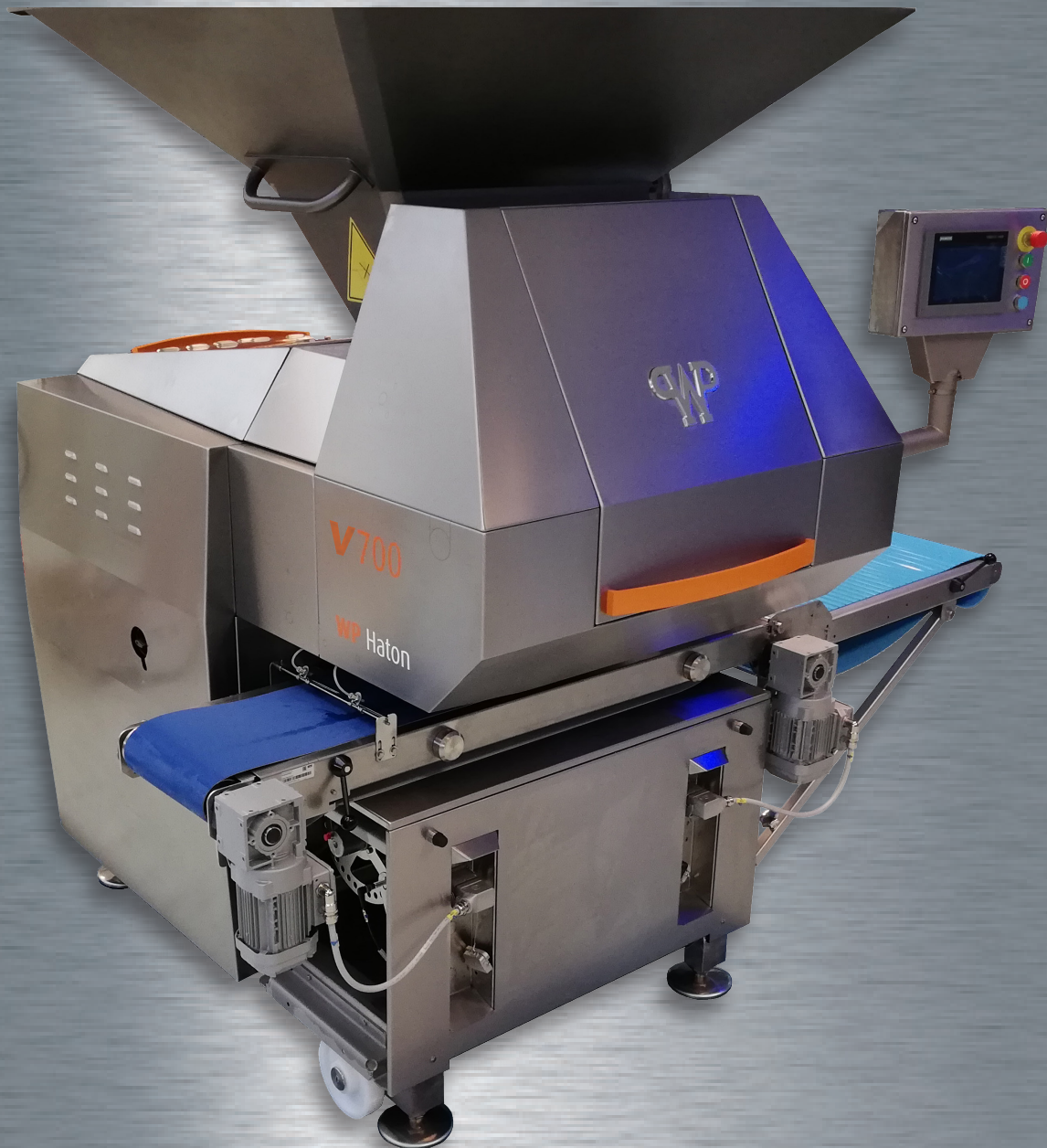


think process!

WP Haton



V 700

Dough Divider

WP BAKERYGROUP

think process!

V 700

Picture V 700 with OCS Checkweigher

SUITABLE FOR ALL COMMON DOUGH TYPES SUCH AS WHEAT, WHEAT/RYE, MULTIGRAIN, WHOLE WHEAT DOUGHS, AS WELL FOR STIFF PIZZA DOUGHS AS FOR SOFT (FRENCH) DOUGHS. PRESSURE REGULATION BETWEEN 70 AND 100%. PRESSURE COMPENSATOR FOR EXTREME DOUGH FRIENDLY DIVIDING WITH VERY SENSITIVE DOUGHS.



BENEFITS

- High weight accuracy
- Dough friendly dividing with hydraulic adjustable pressure compensator and regulator
- Accurate dividing of soft doughs with long bulk fermentation
- Robust design
- Large weight range
- Frame out of rectangular, nickel plated tubular profiles for easy access
- Hygienic design, round bars for lubrication system main chamber and back slide. New mounting system for ejection scraper for easier serviceability, hygienic designed feet, hygienic design covers
- No lubrication components above pneumatic components to prevent oil dripping on pneumatic components
- Dough zone is separated from the electric cables
- New position of electrical cabinet means direct access to crankshaft on the front
- Easy accessibility of the conveyor power plugs (robust HAN 6 and moved out of food zone) on the front and the separate mounting plate to prevent from oil dripping
- Set of 2 oil catch pans which can be taken out at the front and back side or combined at 1 side
- Open front design for visual control on discharge conveyor side
- Synthetic conveyor belt with quick-lock system
- Easily removable stainless steel dough hopper, Teflon coated
- Self-cleaning knife
- Control of all adjustments by colour touch screen
- Wear resistant dividing system with dividing unit in Ni-Resist
- Solid construction of drive system and dividing mechanism
- High pressure oiling system, for minimum use of oil

BASIC EXECUTION:

- 2, 3, 4, 4 split, 5, 6, 6 split, 2 and 4, 3 and 6 pocket machine
- Dividing unit Ni-Resist with automatic oiling on unit and inner conveyor, 7 fixed and 14 adjustable dosing valves, oil tank 10 litre, with automatic switch off in case of no oil
- Voluminator pressure regulator and compensator
- Discharge conveyor 500 mm, with quick-lock system, scraper and catch tray with drain plug
- Conveyor power plugs on the front of the machine, mounted onto separate mounting plates
- Separate drive on in- and outside conveyor with gear motors (split inner conveyors with drum motors) inclusive frequency inverter
- Belt lubrication system with stainless steel oil dispensing system which can be taken out and cleaned
- Pneumatic discharge flap with blue plastic scraper
- Hopper stainless steel 70 litre, inside Teflon coated
- Hopper base Teflon coated. Hopper removable to left or right side
- Frequency inverter for variable speed
- Operation : Siemens PLC on arm above discharge conveyor with on/off/emergency stop/position stop/Servo weight adjustment/pre-set counter/setting of discharge flap/setting of positioning roller
- Servo weight adjustment motor Profinet
- Recipe control
- Main piston Ni-Resist
- Measuring pistons in food safe bronze
- Knife made of stainless steel, hardened
- Cover plates stainless steel, brushed, with Schmersal RFID safety switches, easy to remove
- Doors and covers to reach main chamber and back slide easily accessible for operators, no locks
- Frame steel, nickel plated
- Crankshaft and drive rods cast iron, nickel plated
- New position electrical cabinet at left back side

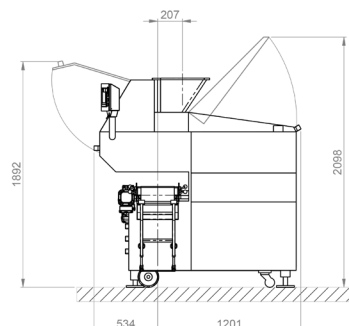
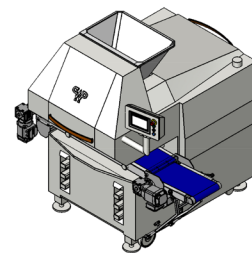
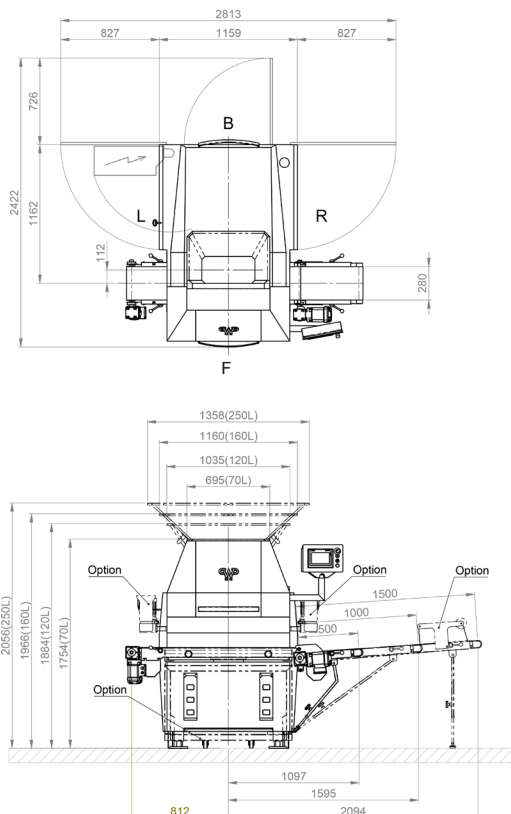


Illustration V 700

V 700

TYPE	PARTITIONS	WEIGHT RANGE	CAPACITY
V 700-2	25 / 50 mm	400 - 2400 / 400 - 2100 gr	1000 - 3000 pcs/h.
V 700-3	25 mm	300 - 1400 gr	1500 - 4500 pcs/h.
V 700-4	25 mm	200 - 1000 gr	2000 - 6000 pcs/h.
V 700-4-split	2x L / 2x R - 25 mm	150 - 1000 gr	2000 - 6000 pcs/h.
V 700-5	25 mm	150 - 780 gr	2500 - 7500 pcs/h.
V 700-6	25 mm	150 - 600 gr	3000 - 9000 pcs/h.
V 700-6-split	3x L / 3x R - 25 mm	150 - 600 gr	3000 - 9000 pcs/h.
V 700-2/4	25 mm	400 - 2150 / 200 - 925 gr	1000 - 3000 / 2000 - 6000 pcs/h.
V 700-3/6	25 mm	300 - 1300 / 150 - 520 gr	1500 - 4500 / 3000 - 9000 pcs/h.
DIMENSIONS (DEPENDING ON EXECUTION)		WEIGHT	CONNECTED LOAD
Length	1950 mm	net 1550 kg	230/400 V, 3 phase, 50 Hz + earth
Width	1800 mm	gross 1720 kg	KVA depending on options
Height	1760 mm	Shipping volume 3,7 m ³	Pneumatic connection required

OPTIONS

- Hopper stainless steel 120, 160, 250 litre, inside Teflon coated
- Hopper inside HDPE material
- Hopper base Nedox coated (NOT possible in combination with SR unit)
- Hopper base ceramic coated (in combination SR unit)
- Oiling on hopper including oil shortage signalisation
- Flour duster with own drive motor
- Drag-net on discharge conveyor
- Oil catch tray under machine, movable
- CleanTec version: S(our) R(estistant) unit, Combined inner and discharge conveyor on one moveable frame, Moveable oil catch tray, Pneumatics in a shielded box Bearing housings with corrosion protection coating
- Dividing unit in SR material with 25 mm partitions (other size partitions on request)
- Increasing the machine with 100 mm
- Customer specific Blue Box

WP HATON BV

Industrieterrein 13 // 5981 NK Panningen // Netherlands // Phone +31 77307-1860 // Fax +31 77307-5148 // info@wp-haton.com // www.wp-haton.com